Journal of Food Protection, Vol. 65, No. 12, 2002, Pages 2002–2027
Copyright ©, International Association for Food Protection

Journal of Food Protection
Indices to Volume 65

AUTHOR INDEX

ABE, K., Economic impact of an *E. coli* outbreak in Japan, 66
ABEE, T., see Luppens, 124
ACUFF, G. R., see Beach, 1687, 1694; Eggenberger-Solorzano, 1248; Prazak, 1728, 1796
ADESIYUN, A., see Agard, 1297
ADLER, B. B., Death of pathogens in garlic butter, 1976
AGARD, L., Microbial water quality in urban Trinidad, 1297
AGIER, C., see Dubois, 1962
AHN, H.-J., Nitrite and nitrosamine reduction by irradiation, 1493
AÏDARA, A., see Garin, 146
ALADUEÑA, A., see Usera, 768
ALBAGNAC, C., see Girardin, 806
ALBERTO, M. R., *L. hilgardii* and wine phenolic compounds, 211
ALEXANDER, C., see Agard, 1297
ALFI, D., see Samadpour, 1322
ALIJO, M., see Manso, 1992
ALLEN, D. M., see Barham, 280
ALLEN, V. M., see Whyte, 41
ALLENDE, A., Superatmospheric oxygen packaging of fresh mixed salads, 1565
ALLWOOD, P. B., see Taku, 999
ALMEIDA, R. A., see Murinda, 752, 1100
ALONSO-CALLEJA, C., Spiral plating method for microbial counts in goat cheese, 339
ALONSO-CALLEJA, C., see Capita, 853
ALONSO-TORRE, S., see Valls, 1771
ALWAZEER, D., *L. plantarum* and *S. cerevisiae* in orange juice, 1586
AMÉZQUITA, A., Competitive inhibition of *L. monocytogenes*, 316
ANASTASIO, A., see Bottero, 362
ANNIBALLI, F., Growth of and toxinogenesis by neurotoxigenic *C. butyricum* type E, 1267
ANTUNES, P., Incidence and antimicrobial resistance of *Listeria* spp., 1888
ARAIZA, M., see García, 1667
ARCHER, D. L., Review of nitrate and nitrite's safety and role in host defense, 872
ARGAEZ-RODRIGUEZ, F., see Rodriguez-Canul, 666
ARÍNGOLI, E. E., see Tessi, 636
ARRIVE, P., see Garin, 146
ARTÉS, F., see Allende, 1565
ARTHUR, T. M., see Barkocy-Gallagher, 1527; Kang, 1651
ARVIZU-MEDRANO, S. M., see Iturriaga, 1745
ASENSIO, L., Fish species identification by RAPD, 432
ASENSIO, L., see Fernández, 692
ASENSIO, M. A., see Sosa, 988
ASSANTA, M. A., Adhesion of *A. butzleri* to water distribution pipes, 1240; Adhesion of *E. coli* O157:H7 to water distribution pipes, 1970
ASSAR, S. K., see Orlandi, 426
AURELI, P., see Anniballi, 1267
AUTIO, T. J., see Lundén, 1129
AVERY, S. M., *E. coli* O157 on cattle hides, 1172
AVERY, S. M., see Small, 931
AYHAN, Z., Quality and stability of PEF-processed orange juice, 1623

BACON, R. T., Antibiotic resistance of *Salmonella*, 284
BACON, R. T., see Ransom, 621
BAHNSON, P. B., see Barber, 1861
BAILEY, H., see Venkitanarayanan, 100
BAILEY, J. S., *Salmonella* serotypes, 1005; *Salmonella* serotypes in chickens, 742
BAILLY, J. D., Citritin production and stability in cheese, 1317
BAKKALI, A., see Korta, 161
BANERJEE, S. K., Detection of *V. parahaemolyticus* and *V. vulnificus* on HGMF, 1049
BANG, W., Post stress resistance of *V. vulnificus*, 975
BARBER, D. A., *Salmonella* in swine production ecosystems, 1861
BARBOUR, W. M., see Pruett, 1363
BARBOZA DE MARTINEZ, Y., Reduction of contamination with lactic acid and nisin, 1780
BARCO ALCALÁ, E., see Castillejo-Rodríguez, 659
BARHAM, A. R., Effect of shipping on *Salmonella* spp. and *E. coli* in feedyard cattle, 280
BARHAM, B. L., see Barham, 280
BARI, M. L., Bactericidal effectiveness of calcinated calcium on tomatoes, 1706
BARKOCY-GALLAGHER, G. A., *E. coli* O157:H7 and *Salmonella* culture methods, 1527; Survival and growth of *E. coli* O157 in ground beef, 1106
BARTLETT, E., see Liu, 1227
BASTARAUD, A., see Garin, 146
BEACH, J. C., Antibiotic-resistant salmonellae in beef cattle, 1694; Prevalence of *Salmonella* and *Campylobacter* in beef cattle, 1687
BEAULIEU, C., see Savard, 828
BEDIE, G. K., see Samelis, 299
BEELMAN, R. B., see Comes, 476
BELAY, N., *S. aureus* growth and enterotoxin A production, 199
BELAY, N., see Thunberg, 677
BELK, K. E., see Bacon, 284; Ransom, 621; Samelis, 299
BELL, J., see Padungtod, 1712
BELLON-FONTAINE, M.-N., see Meylheuc, 786
BELLOQUE, J., Microbial degradation of P-compounds in milk, 1179
BEN AISSA, R., see Garin, 146
BENARD, G., see Bailly, 1317
BENKERROUM, N., Effect of Bac$^+$ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799
BENNETT, R. W., see Thunberg, 677
BERMÚDEZ, E., see Sosa, 988
BERNARDO, A., see Alonso-Calleja, 339
BERRANG, M. E., *Listeria* in poultry further processing, 1574
BERRANG, M. E., see Murphy, 1561
BERRUETA, L. A., see Korta, 161
BERRY, E. D., see Barkocy-Gallagher, 1527
BEUCHAT, L. R., see Adler, 1976; Burnett, 251; Guo, 274; Sharma, 447; Taormina, 291; Wu, 845
BEUMER, R. R., see de Jong, 1457; Kusumaningrum, 61
BEVIS, H. E., see Thomas, 1580
BIELA, T., see Pruett, 1363
BINETTI, A. G., see Suárez, 1597
BIRKENHAUER, J. M., Refrigeration and alcohol effects on *A. hydrophila*, 560
BIRMINGHAM, N., Food immunogenicity, 1988
BLAIR, I. S., see Byrne, 1854
BLANCO, D., see Venturini, 834
BLANTON, J. R., JR., see Barham, 280
BLODGETT, R. J., see Cook, 79
BLUHM, B. H., PCR detection of mycotoxigenic *Fusarium* spp., 1955
BOBADILLA-RUIZ, M., see Powell, 918
BOLTON, D. J., see Byrne, 1854
BOLTON, F. J., *Campylobacter* PCR ELISA, 760
BONGIRWAR, D. R., see Kanatt, 1628
BORDERÍAS, J., see Careche, 353
BORGER, A. C., see Seman, 651

Journal of Food Protection, Vol. 65, No. 12, 2002, Pages 2002–2027
Copyright ©, International Association for Food Protection

Journal of Food Protection
Indices to Volume 65

AUTHOR INDEX

ABE, K., Economic impact of an *E. coli* outbreak in Japan, 66
ABEE, T., see Luppens, 124
ACUFF, G. R., see Beach, 1687, 1694; Eggenberger-Solorzano, 1248; Prazak, 1728, 1796
ADESIYUN, A., see Agard, 1297
ADLER, B. B., Death of pathogens in garlic butter, 1976
AGARD, L., Microbial water quality in urban Trinidad, 1297
AGIER, C., see Dubois, 1962
AHN, H.-J., Nitrite and nitrosamine reduction by irradiation, 1493
AÏDARA, A., see Garin, 146
ALADUEÑA, A., see Usera, 768
ALBAGNAC, C., see Girardin, 806
ALBERTO, M. R., *L. hilgardii* and wine phenolic compounds, 211
ALEXANDER, C., see Agard, 1297
ALFI, D., see Samadpour, 1322
ALIJO, M., see Manso, 1992
ALLEN, D. M., see Barham, 280
ALLEN, V. M., see Whyte, 41
ALLENDE, A., Superatmospheric oxygen packaging of fresh mixed salads, 1565
ALLWOOD, P. B., see Taku, 999
ALMEIDA, R. A., see Murinda, 752, 1100
ALONSO-CALLEJA, C., Spiral plating method for microbial counts in goat cheese, 339
ALONSO-CALLEJA, C., see Capita, 853
ALONSO-TORRE, S., see Valls, 1771
ALWAZEER, D., *L. plantarum* and *S. cerevisiae* in orange juice, 1586
AMÉZQUITA, A., Competitive inhibition of *L. monocytogenes*, 316
ANASTASIO, A., see Bottero, 362
ANNIBALLI, F., Growth of and toxinogenesis by neurotoxigenic *C. butyricum* type E, 1267
ANTUNES, P., Incidence and antimicrobial resistance of *Listeria* spp., 1888
ARAIZA, M., see García, 1667
ARCHER, D. L., Review of nitrate and nitrite's safety and role in host defense, 872
ARGAEZ-RODRIGUEZ, F., see Rodriguez-Canul, 666
ARÍNGOLI, E. E., see Tessi, 636
ARRIVE, P., see Garin, 146
ARTÉS, F., see Allende, 1565
ARTHUR, T. M., see Barkocy-Gallagher, 1527; Kang, 1651
ARVIZU-MEDRANO, S. M., see Iturriaga, 1745
ASENSIO, L., Fish species identification by RAPD, 432
ASENSIO, L., see Fernández, 692
ASENSIO, M. A., see Sosa, 988
ASSANTA, M. A., Adhesion of *A. butzleri* to water distribution pipes, 1240; Adhesion of *E. coli* O157:H7 to water distribution pipes, 1970
ASSAR, S. K., see Orlandi, 426
AURELI, P., see Anniballi, 1267
AUTIO, T. J., see Lundén, 1129
AVERY, S. M., *E. coli* O157 on cattle hides, 1172
AVERY, S. M., see Small, 931
AYHAN, Z., Quality and stability of PEF-processed orange juice, 1623

BACON, R. T., Antibiotic resistance of *Salmonella*, 284
BACON, R. T., see Ransom, 621
BAHNSON, P. B., see Barber, 1861
BAILEY, H., see Venkitanarayanan, 100
BAILEY, J. S., *Salmonella* serotypes, 1005; *Salmonella* serotypes in chickens, 742
BAILLY, J. D., Citritin production and stability in cheese, 1317
BAKKALI, A., see Korta, 161
BANERJEE, S. K., Detection of *V. parahaemolyticus* and *V. vulnificus* on HGMF, 1049
BANG, W., Post stress resistance of *V. vulnificus*, 975
BARBER, D. A., *Salmonella* in swine production ecosystems, 1861
BARBOUR, W. M., see Pruett, 1363
BARBOZA DE MARTINEZ, Y., Reduction of contamination with lactic acid and nisin, 1780
BARCO ALCALÁ, E., see Castillejo-Rodríguez, 659
BARHAM, A. R., Effect of shipping on *Salmonella* spp. and *E. coli* in feedyard cattle, 280
BARHAM, B. L., see Barham, 280
BARI, M. L., Bactericidal effectiveness of calcinated calcium on tomatoes, 1706
BARKOCY-GALLAGHER, G. A., *E. coli* O157:H7 and *Salmonella* culture methods, 1527; Survival and growth of *E. coli* O157 in ground beef, 1106
BARTLETT, E., see Liu, 1227
BASTARAUD, A., see Garin, 146
BEACH, J. C., Antibiotic-resistant salmonellae in beef cattle, 1694; Prevalence of *Salmonella* and *Campylobacter* in beef cattle, 1687
BEAULIEU, C., see Savard, 828
BEDIE, G. K., see Samelis, 299
BEELMAN, R. B., see Comes, 476
BELAY, N., *S. aureus* growth and enterotoxin A production, 199
BELAY, N., see Thunberg, 677
BELK, K. E., see Bacon, 284; Ransom, 621; Samelis, 299
BELL, J., see Padungtod, 1712
BELLON-FONTAINE, M.-N., see Meylheuc, 786
BELLOQUE, J., Microbial degradation of P-compounds in milk, 1179
BEN AISSA, R., see Garin, 146
BENARD, G., see Bailly, 1317
BENKERROUM, N., Effect of Bac$^+$ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799
BENNETT, R. W., see Thunberg, 677
BERMÚDEZ, E., see Sosa, 988
BERNARDO, A., see Alonso-Calleja, 339
BERRANG, M. E., *Listeria* in poultry further processing, 1574
BERRANG, M. E., see Murphy, 1561
BERRUETA, L. A., see Korta, 161
BERRY, E. D., see Barkocy-Gallagher, 1527
BEUCHAT, L. R., see Adler, 1976; Burnett, 251; Guo, 274; Sharma, 447; Taormina, 291; Wu, 845
BEUMER, R. R., see de Jong, 1457; Kusumaningrum, 61
BEVIS, H. E., see Thomas, 1580
BIELA, T., see Pruett, 1363
BINETTI, A. G., see Suárez, 1597
BIRKENHAUER, J. M., Refrigeration and alcohol effects on *A. hydrophila*, 560
BIRMINGHAM, N., Food immunogenicity, 1988
BLAIR, I. S., see Byrne, 1854
BLANCO, D., see Venturini, 834
BLANTON, J. R., JR., see Barham, 280
BLODGETT, R. J., see Cook, 79
BLUHM, B. H., PCR detection of mycotoxigenic *Fusarium* spp., 1955
BOBADILLA-RUIZ, M., see Powell, 918
BOLTON, D. J., see Byrne, 1854
BOLTON, F. J., *Campylobacter* PCR ELISA, 760
BONGIRWAR, D. R., see Kanatt, 1628
BORDERÍAS, J., see Careche, 353
BORGER, A. C., see Seman, 651

BOTTERO, M. T., Identification of cow's milk in "buffalo" cheese, 362
BOUCHER, I., see Svard, 828
BOUGHTFLOWER, M. P., see Leuschner, 509
BOUQUELET, S., see Hernández-Herrero, 1152
BOWERS, J., see Gooch, 970
BOWERS, J. C., see Cook, 79, 1873
BRABER, A. F., see Cabo, 1309
BRACKETT, R. E., see Guo, 274
BRASHEARS, M. M., see Amézquita, 316; Sánchez, 948
BREIDT, F., JR., see Reina, 1881
BREMER, P. J., see Osborne, 1122
BRIANDET, R., see Meylheuc, 786
BRUHN, C. M., see Li-Cohen, 1287
BUCHHOLZ, U., A risk-based restaurant inspection system in Los Angeles County, 367
BUCK, F. C., see Samadpour, 1322
BUEGE, D. R., see Calicioglu, 26, 1541
BULLERMAN, L. B., see Stiles, 1188
BUNCIC, S., see Avery, 1172; Small, 931
BURNETT, S. L., Disinfection evasion of *E. coli* O157:H7 on apple tissues, 251
BURNOUF, D., see Horvatovich, 1610
BUTRON, A., see Guo, 167
BYRNE, C. M., Fate of *E. coli* O157:H7 during silage fermentation, 1854
BYUN, M.-W., see Ahn, 1493; Kim, 1192; Lee, 1196

CABO, M. L., Antifungal activity of lactic bacteria, 1309
CACHON, R., see Alwazeer, 1586
CALICCHIA, M. L., see Clardy, 1740
CALICIOGLU, M., Fate of *E. coli* O157:H7 in soudjouk, 1541; Inactivation of *E. coli* O157:H7 on beef jerky during drying and storage, 1394; Removal of *E. coli* O157:H7 from beef carcasses, 26
CALL, J. E., see Luchansky, 567; Porto, 308
CAPITA, R., Skin site influences on TSP effect, 853
CAPITA, R., see Alonso-Calleja, 339
CAPORASO, F., see Clardy, 1740
CARBALLO, J., see Alonso-Calleja, 339
CARECHE, M., Anchovy stored in water and ice, 353
CARECHE, M., see García, 1024
CARLIN, F., see Girardin, 806
CARRASCOSA, A. V., see Belloque, 1179
CARTEL, J.-L., see Garin, 146
CARTER, L., see Orlandi, 426
CASON, J. A., see Hinton, 993
CASTILLEJO-RODRÍGUEZ, A. M., Prediction of *S. aureus* growth in cooked meat products, 659
CASTRO-ROSAS, J., Adhesion and colonization of *V. cholerae* O1 on crustacea, 492
CATTEAU, M., see Garin, 146
CAVE, M. D., see Dickins, 957
CAZAUX, S., see Delaquis, 459
CEBULA, T. A., see Goswami, 393
CENTENO, J. A., Cross-inhibition among *L. lactis* from same ecological niche, 205
CERNIGLIA, C. E., see Wagner, 746
CERRUTTI, P., see Terebiznik, 1253
CHAMPAGNE, C. P., see Savard, 828
CHANDER, R., see Kanatt, 1628
CHANG, C.-T., see Chou, 1463
CHANG, T. C., Identification of *E. coli* O157:H7 by a conductance method, 12
CHAO, W.-W., see Chou, 1463
CHARDONNET, C. O., $CaCl_2$/sucrose combination on mold and *L. monocytogenes* interaction, 172
CHARKOWSKI, A. O., see Wachtel, 465
CHAWLA, S. P., see Kanatt, 1628
CHECA, M. A., see Valls, 1771
CHEN, J., see Guo, 274; Islam, 794, 1411
CHEN, R.-S., PCR detection of *A. parasiticus* in peanuts, 840
CHEN, S., see Chang, 12
CHEN, S.-K., see Hwang, 389
CHEN, S.-P., see Yeh, 1656
CHEN, T. C., see Kim, 1142
CHEN, T.-Y., Species and toxin identification of fish fillet, 1670
CHEN, Y.-C., see Wong, 499
CHENG, C.-A., see Hwang, 389
CHENG, H.-Y., Acid adaptation affects the characteristics of *E. coli* O157:H7, 260
CHINNAN, M. S., see Islam, 794, 1411; McWatters, 1221
CHIOU, R. Y.-Y., see Chen, 840
CHIRTEL, S. J., see Keller, 911
CHOU, C.-C., see Cheng, 260
CHOU, S.-T., Antioxidative and mutagenic properties of fermented red bean, 1463
CHUMCHALOVÁ, J., see Stiles, 1188
CHUNG, D.-H., see Ha, 111
CHUNG, Y.-C., see Chou, 1463
CHUNG, Y.-J., see Ahn, 1493
CHUYATE, R., see Shearer, 1271
CIVERA, T., see Bottero, 362
CLARDY, S., Reduction of *L. monocytogenes* in sandwiches by gamma irradiation, 1740
CLAUS, J. R., see Lorca, 616
CLOAK, O. M., Characterization of *Campylobacter* isolates from swine, 266
COBBS, T., see Janes, 1075
COB-GALERA, L., see Rodriguez-Canul, 666
COLLISON, E. K., see Motsoela, 1869
COMES, J. E., Control of *E. coli* O157:H7 in apple cider, 476
COMESAÑA, A. S., see Sanjuan, 1016
CONNIL, N., Growth of *C. divergens* in cold-smoked salmon, 333
CONWAY, W. S., see Chardonnet, 172
COOK, D. W., Vibrios in retail oysters, 79; *V. parahaemolyticus* in shellfish, 1873
COOK, N., NASBA method to detect *S. enterica*, 1177
COOK, V., see Pruett, 1363
CÓRDOBA, J. J., see Sosa, 988
COSBY, D. E., see Bailey, 742, 1005
COSTA, E., *P. agglomerans* spray drying, 185
COSTA, S. C., see Tessi, 636
COTTY, P. J., see Mellon, 1984
COUSIN, M. A., see Bluhm, 1955
COX, N. A., see Bailey, 742, 1005
CRABBE, P., Screening of sulfamethazine with ELISA and ELIFA, 820
CRAIG, P. S., see Rodriguez-Canul, 666
CRAVEN, S. E., see Bailey, 742, 1005
CROWLEY, C., see Small, 931
CROZIER-DODSON, B. A., Recovery of airborne microorganisms with TAL media, 1488
CRUCIÈRE, C., see Dubois 1962
CULLISON, M. A., Bacterial concentration with magnetized zirconium hydroxide, 1806
CULLOR, J. S., see Smith, 1480
CUREINGTON, E. A., see Golla, 1849
CUTTER, C. N., see Pordesimo, 222
CUTTiNG, J. H., see Kiessling, 603

D'AGOSTIN, P., see Innocente, 1498
DALSGAARD, A., Cross-agglutination between *V. cholerae* O155 and O139 antisera, 670
DALSGAARD, I., see Dalsgaard, 670
DAMANN, K. E., JR., see Tubajika, 1483
DARGAIGNARATZ, C., see Girardin, 806
DATTA, A. R., see Kiessling, 603
DAVIDSON, C. A., see Muriana, 963
DAVIDSON, P. M., see Hooper-Kinder, 196
DAVIES, E. A., see Thomas, 1580
DAVIS, C. L., see Pao, 1943
DAVIS, M. D., see Murphy, 53
DE AMBROSINI, V. I. M., see Zárate, 534

DEBEVERE, J., see Allende, 1565
DECKERS, D., see Masschalck, 1916
DE HUERGO, M. S., see Terebiznik, 1253
DE JONG, A. E. I., Sporulation of *C. perfringens*, 1457
DE LA FUENTE, M., see Usera, 768
DELAQUIS, P., Fate of *L. monocytogenes* and *E. coli* O157:H7 in lettuce, 459
DELGADO, J., see Costa, 185
DELGADO, S., Characterization of dairy lactococci and enterococci, 1590
DELGADO, T., see Delgado, 1590
DELINCEE, H., see Horvatovich, 1610
DELVES-BROUGHTON, J., see Thomas, 1580
DEMARCO, D. R., Biosensor detection of *E. coli* O157:H7, 596
DEMIRCI, A., see Sharma, 447
DEPAOLA, A., see Cook, 79, 1873; Gooch, 970
DE PAULA, A. M. R., Rapid detection of *Salmonella* in foods, 552
DEPAVIA, G. A., see Samadpour, 1322
DESTRO, M. T., see de Paula, 552
DEVLIEGHERE, F., see Allende, 1565
DE ZUTTER, L., see Houf, 1233
DÍAZ, C., see Sosa, 988
DICKINS, M. A., PFGE of *Campylobacter* from humans and retail poultry, 957
DICKSON, J. S., see Eggenberger-Solorzano, 1248; Erdmann, 192; Wesley, 780
DIEZ-GONZALEZ, F., see Schamberger, 1381
DILTS, B. D., see Greer, 861
DING, H. C., see Chang, 12
DI PINTO, A., Detection of *C. parvum* in milk, 1345
DIVIES, C., see Alwazeer, 1586
DOMINGUEZ-ALPIZAR, J. L., see Rodriguez-Canul, 666
DONNELLY, C. W., see Silk, 1333
DOUGHERTY, R. H., see Rhee, 1632
DOUSSET, X., see Connil, 333
DOWD, S. E., see Thurston-Enriquez, 378
DOYLE, M. P., see Islam, 794, 1411; Jiang, 1949; Lin, 1215; McWatters, 106, 1221; Venkitanarayanan, 100; Wu, 845; Zhao, 403
DRAKE, M. A., see Bang, 975; Isonhood, 575; McKillip, 1775
DRAUGHON, F. A., see Chardonnet, 172; Murinda, 752, 1100
DUBOIS, E., Method for detection of enteric viruses, 1962
DUCKETT, S. K., see Hooper-Kinder, 196
DUFLOS, G., see Hernández-Herrero, 1152
DUNCAN, L. K., see Murphy, 53
DURAN, G. M., Determination of sanitizers, 1422
DUVAL, P., see Garin, 146

ECHEITA, M. A., see Usera, 768
EDRINGTON, T. S., *Salmonella* resistance to streptomycin, 563
EDRINGTON, T. S., see Harvey, 373
EGGENBERGER-SOLORZANO, L., Control of microbiological contamination on hog carcasses, 1248
EIFERT, J. D., see Lorca, 616
EISENACH, K. D., see Dickins, 957
EKLUND, M. W., see Peterson, 130
ELLIS, P., Dry sheet media comparison, 423
ELLISON, J., see Cook, 1177
ENRIQUEZ, R., see Thurston-Enriquez, 378
ERDMANN, J. J., Detection of *E. coli* on beef and pork carcasses, 192
ESCARTÍN, E. F., see Castro-Rosas, 492; Iturriaga, 1745
ESCOBAR, A., Natural toxicants (mycotoxins), 219
ESCUDERO, C., see Manso, 1992

FAILLE, C., Germination of heat-treated *B. cereus* spores, 1930
FAITH, N. G., see Calicioglu, 1541
FAJARDO, D. N., see Penna, 419
FAN, X., Quality of irradiated fresh-cut lettuce, 1760
FAN, X., see Niemira, 1388, 1406; Sommers, 1750, 1981
FARBER, J. M., see Banerjee, 1049
FARÍAS, M. E., see Alberto, 211
FARRINGTON, L. A., see Edrington, 563
FASITSAS, S., see Ward, 528
FEDORKA-CRAY, P. J., see Bailey, 1005; Zhao, 403
FELLMAN, J., see Lee, 1088
FENICIA, L., see Anniballi, 1267
FERNANDES, S. A., see Tavechio, 1041
FERNÁNDEZ, A., Clam species identification by PCR-RFLP, 692
FERNÁNDEZ, A., see Asensio, 432
FERNÁNDEZ, M., Pesticide residue determination in bee products, 1502
FERNÁNDEZ-MUIÑO, M. A., see Valls, 1771
FERRER, K., see Barboza de Martinez, 1780
FETT, W., *E. coli* O157:H7 and *Salmonella* on mung bean seed, 848
FETT, W. F., see Matos, 1903; Sharma, 447; Suslow, 452; Ukuku, 924, 1093
FIELDING, J., see Buchholz, 367
FLAHERTY, J. E., see Bluhm, 1955
FLEMING, H. P., see Reina, 1881
FLETCHR, G., see Hough, 1329
FLISS, I., see Vachon, 345
FLORES, R. A., Distribution of *E. coli* O157:H7 in ground beef, 1894
FLOWERS, R. S., see Pruett, 1363
FLUCKEY, W. M., see Sánchez, 948
FOLEY, D. M., see Clardy, 1740
FONS, E., see Costa, 185
FONT, G., see Soriano, 857
FOX, A. J., see Bolton, 760
FRANCIOSA, G., see Anniballi, 1267
FRANCO, B. D. G. M., see de Paula, 552; Porto, 308
FRANK, J. F., see Trachoo, 1110, 1117
FRANKLIN, S., see Dickins, 957
FRASER, A., see Rodriguez-Canul, 666
FRATAMICO, P. M., see Cloak, 266
FREDRIKSSON-AHOMAA, M., see Niskanen, 540
FRÍAS, N., see Usera, 768
FRIEDMAN, M., Bactericidal activities of plant essential oils, 1545
FRIEDRICH, L. M., see Pao, 1943
FUJIWARA, K., see Koseki, 411
FUNG, D. Y. C., see Crozier-Dodson, 1488; Yuste, 1663
FUZIHARA, T. O., see Tavechio, 1041

GALL, K. L., see Thimothe, 1735
GALLO, B., see Korta, 161
GANDHI, H., see Kajiwara, 214
GANGUR, V., see Birmingham, 1988
GARCÍA, C. C., see Tessi, 636
GARCÍA, R., Sardines stored in water and ice, 1024
GARCÍA, R., see Careche, 353
GARCÍA, S., Plant extracts as inhibitors of *C. perfringens*, 1667
GARCÍA, T., see Asensio, 432; Fernández, 692
GARCÍA-ARMESTO, M. R., Spiral system for assessment of microbial flora in ewe's milk, 1281
GARCÍA-FERNÁNDEZ, M. C., see Capita, 853
GARCÍA GIMENO, R. M., see Castillejo-Rodríguez, 659
GARCÍA-LÓPEZ, M. L., see Alonso-Calleja, 339; García-Armesto, 1281
GARCÍA-PEÑA, J., see Usera, 768
GARIN, B., Multicenter study of 15 ready-to-eat food surveys, 146
GARLAND, J. L., see Matos, 1903
GARRETT, V., see Wu, 845
GASHE, B. A., see Motsoela, 1869
GAVINI, F., see Faille, 1930
GAY, M., see Garin, 146
GAYA, P., see Centeno, 205
GELLI, D. S., see de Paula, 552
GENOVESE, K. J., see Harvey, 373
GENSLER, G., see Sorensen, 484
GERBA, C. P., see Thurston-Enriquez, 378
GHERARDI, C., see Garin, 146
GHILDARDI, A. C. R., see Tavechio, 1041
GIASSON, J., see Vachon, 345
GILL, C. O., Gloves and *E. coli* on meat, 1045
GILLESPIE, B. E., see Murinda, 752, 1100
GIMENO, V., see Costa, 185

GIOVANNACCI, I., see Meylheuc, 786
GIRARDIN, H., Activity of *Paenibacillus* and *Bacillus*, 806
GIROUX, M., see Ouattara, 981
GLASS, K. A., Control of *Listeria* by diacetate and lactate, 116
GLENNON, M., see Lahiff, 1158
GOGLEY, J. M., see Lamb, 1800
GOLLA, S. C., Prevalence of *A. butzleri* in cattle, 1849
GOMAA, E. A., see Shin, 1766
GOMBAS, D. E., see Shearer, 1271
GÓMEZ, M., see García, 1667
GONG, P. S., Determination of pyrimethamine in feeds, 688
GONZÁLEZ, I., see Asensio, 432; Fernández, 692
GONZÁLEZ, R., see Usera, 768
GONZÁLEZ, S. N., see Katz, 1997; Zárate, 534
GONZÁLEZ DE ELIAS, S. N., see Oliszewski, 864
GOOCH, J. A., Growth of *V. parahaemolyticus* in American oysters, 970
GOSWAMI, B. B., Detection of HAV in produce and shellfish by PCR, 393
GOUALI, M., see Garin, 146
GOVARIS, A., *E. coli* O157:H7 in Feta and Telemes cheeses, 609
GOVINDEN, R., see Juglal, 683; Moodley, 867
GOYAL, S. M., see Taku, 999
GRANBERG, D. A., see Glass, 116
GRANT, M. A., see Erdmann, 192
GRAY, J. I., see Shin, 1766
GRAY, P. M., see Kang, 88
GREEN, S., see Agard, 1297
GREENWAY, D. L. A., see Bolton, 760
GREER, G. G., Bacteriophage control of pork spoilage, 861
GREER, G. G., see Korber, 627
GRIFFITHS, M. W., see Liang, 1081; Powell, 918
GROOMS, J., see Muriana, 963
GUERRE, P., see Bailly, 1317
GULATI, B. R., see Taku, 999
GUN, H., see Yilmaz, 1637
GUNES, G. G., *E. coli* O157:H7 on cut apples in modified atmospheres, 1641
GUO, B. Z., Genetic variation and aflatoxin resistance, 167
GUO, X., Survival of *Salmonella* on tomatoes, 274

HA, K.-S., PCR confirmation of *L. monocytogenes*, 111
HALL, P. A., see Seman, 651
HALLERMAN, E., see Zur, 1433
HAMANO, Y., see Kawatsu, 1304
HANSON, R., see Padungtod, 1712
HARBISON, S.-A., see Hough, 1329
HARDIN, M., see Glass, 116
HARMON, B. G., see Mizan, 1038
HARMON, K. M., see Wesley, 780
HARRIS, L. J., see Suslow, 452
HARRISON, M. A., see Schuenzel, 1909
HARTWIG, A., see Horvatovich, 1610
HARVEY, R. B., Toxicity of fumonisin and moniliformin to swine, 373
HARVEY, R. B., see Edrington, 563
HASHIZUME, K., see Kawatsu, 1304
HATANO, S., see Miyamoto, 5
HAWRYLUK, T., SEA detection via SAG-stimulated CTL, 1183
HAYS, J. P., see Cook, 1177
HEDBERG, C. W., see Taku, 999
HENIKA, P. R., see Friedman, 1545
HENNECHART, C., see Dubois, 1962
HEREDIA, N., see García, 1667
HERNÁNDEZ, P. E., see Asensio, 432; Fernández, 692
HERNÁNDEZ-HERRERO, M. M., Iced storage of cod: decarboxylase activity and biogenic amines, 1152
HILL, W. E., see Rose, 937
HINTON, A., JR., Yeasts associated with poultry, 993
HINTON, M. H., see Whyte, 41
HIRSHFIELD, I., see Hawryluk, 1183
HOFACRE, C., see Liu, 1227
HOLDER, J. S., see Whyte, 41
HOLLAND, M., see Wagner, 746
HONJOH, K.-I., see Miyamoto, 5
HONRUBIA, M., see Murcia, 1614
HOOPER-KINDER, C. A., Growth of pathogens in DFD beef, 196
HOOVER, D. G., see Kingsley, 1605
HORVATOVICH, P., 2-Alkylcyclobutanones in adipose tissues of rats, 1610
HOTCHKISS, J. H., see Gunes, 1641; Loss, 1924
HOUF, K., *Arcobacter* spp. in poultry processing, 1233
HOUGH, A. J., Enumeration of *L. monocytogenes* in cabbage, 1329
HSIEH, Y.-W., see Chen, 1670; Hwang, 389
HSU, F.-C., Detection of enteric bacteriophages in meat, 93
HSU, Y. F., see Gong, 688
HUANG, Y.-F., see Chen, 840
HUMPHREY, T. J., see Moore, 1326
HUNG, Y.-C., see Park, 1276
HUNSUCKER, J. C., see Cook, 79
HURD, H. S., see Kanuganti, 1470
HUSSAIN, S., see Smith, 1428
HWANG, D.-F., Tetrodotoxin in gastropods implicated in illness, 1341; Toxin and fish species in fish fillets, 389
HWANG, D.-F., see Chen, 1670
HWANG, P.-A., see Hwang, 1341
HYATT, D. R., see Bacon, 284

ICHIOKA, N., see Miyamoto, 5
IIO, M., see Miyamoto, 5
INATSU, Y., see Bari, 1706
INGHAM, B. H., see Schoeller, 1259
INGHAM, S. C., see Schoeller, 1259
INGRAM, K. D., see Hinton, 993
INGRAM, R. E., see Thomas, 1580
INNOCENTE, N., Biogenic amines in a typical Italian cheese, 1498
INTARAPRASONG, B., see Inthorn, 1166
INTHORN, D., Lead leaching from microwavable plastic ware, 1166
ISAACSON, R., see Barber, 1861
ISLAM, M., GRAS preservatives for *L. monocytogenes*, 794, 1411
ISONHOOD, J. H., *Aeromonas* species in foods, 575
ISSHIKI, K., see Bari, 1706
ISTAFANOS, P., see Goswami, 393
ITOH, K., see Koseki, 326, 411
ITURRIAGSA, M., *L. monocytogenes* in avocado pulp and guacamole, 1745
IVEY, S. J., see Murinda, 752, 1100

JACKSON, M., see Agard, 1297
JACXSENS, L., see Allende, 1565
JAGUS, R., see Terebiznik, 1253
JAKABI, M., see Tavechio, 1041
JAMES, W. O., see Rose, 937
JANES, M. E., Survival of *E. coli* O157:H7 in apples, 1075
JAY, J. M., Aerobic and psychrotrophic plate counts, 1200
JAY, J. M., see Williams-Campbell, 523
JAYKUS, L.-A., see Cullison, 1806; McKillip, 1775
JENG, S. L., see Gong, 688
JIANG, X., *H. pylori* enrichment culture, 1949
JIMÉNEZ, A. M., see Murcia, 1614
JO, C., see Ahn, 1493; Lee, 1196
JOHNSON, A. K., see Barham, 280
JOHNSON, E. A., see Glass, 116
JOHNSON, E. R., see Murphy, 53
JOHNSON, L. G., Examination of *Arcobacter* for toxin, 1789
JOHNSON, L. G., see Golla, 1849
JOHNSON, M. G., see Janes, 1075
JONES, C. J., see Barber, 1861
JONES, T., see Gill, 1045
JUGLAL, S., Inhibition of fungal growth and mycotoxin production by spice oils, 683

KAJIWARA, S., Honey and intestinal bifidobacteria, 214

KAMINOGAWA, S., see Kano, 153
KANATT, S. R., IM meat products using hurdle technology, 1628
KANEENE, J. B., see Padungtod, 1712
KANEKO, T., see Kano, 153
KANG, D.-H., A thin tube cultivation method for determining coliform counts, 88; Microbial phosphatase test, 50; Reduction of gas formation *in ground beef chubs, 1651*
KANG, D.-H., see Barkocy-Gallagher, 1106; Lee, 1088; Rhee, 1447, 1632
KANO, H., Oral intake of L. delbrueckii subsp. bulgaricus, 153
KANUGANTI, S. R., *L. monocytogenes* in pigs and pork, 1470
KARABASIL, N., see Small, 931
KAROU, T. G., see Garin, 146
KASHI, Y., see Zur, 1433
KASPAR, C. W., see Calicioglu, 26
KATHARIOU, S., *L. monocytogenes* virulence and pathogenicity, 1811
KATZ, M., Esterase and lipase of lactic acid bacteria, 1997
KATZ, S. E., see Ward, 528
KAWASAKI, S., see Bari, 1706
KAWATSU, K., EIA for screening of PSP toxin–contaminated shellfish, 1304
KELLER, S. E., Efficacy of sanitation in a cider mill, 911
KENDALL, P. A., see Calicioglu, 1394; Samelis, 33; Stopforth, 1717
KHADRE, M. A., Rotavirus and new technologies, 1441
KHEADR, E. E., see Vachon, 345
KIESSLING, C. R., Antimicrobial-resistant *Salmonella*, 603
KIESSLING, W. M., see Kiessling, 603
KIM, C., see Park, 1276
KIM, H.-Y., see Lee, 1196
KIM, J., Phosphate treatment of catfish, 1146
KIM, J.-H., see Ahn, 1493
KIM, M.-C., see Kim, 1192
KIM, M.-J., Reduction of egg hypersensitivity by ionizing radiation, 1192
KIM, T., UV irradiation of selected pathogens, 1142
KINGSLEY, D. H., Pressurization of enteric viruses, 1605
KOBAYASHI, H., see Miyamoto, 5
KOENRAAD, P. M. F. J., see Cabo, 1309
KOHLMAN, S., see Korber, 627
KONTOMINAS, M. G., see Savvaidis, 515
KOOHMARAIE, M., see Barkocy-Gallagher, 1106, 1527
KOOL, J. L., see Buchholz, 367
KOOSHESH, S., see Janes, 1075
KORBER, D. R., Efficacy enhancement of TSP against biofilm bacteria, *627*
KORKEALA, H. J., see Lundén, 1129; Niskanen, 540
KORTA, E., Determination of acaricide residues in honey by HPLC, 161
KOSEKI, S., Effect of frozen acidic electrolyzed water, 411; Nitrogen gas packaging of fresh-cut vegetables, 326
KOZEMPEL, M., see Sommers, 1981
KRUY, S. L., see Garin, 146
KUBACZKA, M., see Faille, 1930
KUBENA, L. F., see Harvey, 373
KUBLER, M., see Samadpour, 1322
KULKA, M., see Goswami, 393
KURDZIEL, A. S., see Cook, 1177
KUSUMANINGRUM, H. D., Effects of dishwashing liquid on pathogens, 61

LACROIX, M., see Ouattara, 981
LADELY, S., see Zhao, 403
LADWIG, K., see Glass, 116
LAGUNAS-SOLAR, M. C., see Smith, 1480
LAHIFF, S., Real-time PCR detection of bovine DNA, 1158
LAMB, J. L., Effects of gamma irradiation on *S. aureus* and product packaging, 1800
LAMPEL, K. A., see Orlandi, 426
LAN, S.-F., see Wong, 499
LAN, S.-L., see Wong, 499
LANDGRAF, M., see de Paula, 552
LATTUADA, C. P., see Pruett, 1363
LAVERAN, H., see Dubois, 1962
LEÃO, C., see Mendes-Ferreira, 1033
LE BARS-BAILLY, S., see Bailly, 1317
LEE, C.-H., see Ahn, 1493
LEE, H.-J., see Lee, 408
LEE, J.-I., Synergism between nisin and heat against E. coli, 408
LEE, J.-W., Reduction of egg white allergenicity by ionizing radiation and *heating, 1196*
LEE, J.-W., see Kim, 1192
LEE, K.-Y., see Lee, 1196
LEE, M. D., see Mizan, 1038
LEE, M.-H., see Lee, 408
LEE, S.-Y., Reduction of foodborne pathogens in mung bean sprouts, 1088
LEE, S.-Y., see Kim, 1192; Lee, 1196
LEMAY, M.-J., see Assanta, 1240, 1970
LERTSUPOCHAVANICH, O., see Inthorn, 1166
LEUSCHNER, R. G. K., Cheese artificially contaminated with low levels of pathogens, 508
LEVY, D. D., see Orlandi, 426
LI, H., see Guo, 167
LIANG, Z., Inactivation of *Salmonella* in orange juice, 1081
LIAO, C.-W., see Yeh, 1656
LI-COHEN, A. E., Safety of consumer handling of produce, 1287
LILJEBJELKE, K., see Liu, 1227
LIM, D. V., see DeMarco, 596
LIN, C. C., see Gong, 688
LIN, C.-M., Inactivation of pathogens on lettuce, 1215
LIN, C.-M., see McWatters, 1221; Venkitanarayanan, 100
LIN, S. Y., see Gong, 688
LINDBERG, K. G., see Silbernagel, 1452
LINZ, J. E., see Padungtod, 1712
LIU, T., PCR detection of *Salmonella* in poultry environment, 1227
LOBO, E., see Asensio, 432
LOFTIS, M., see Kiessling, 603
LÓPEZ-FANDIÑO, R., see Manso, 1992
LORCA, T. A., Penetration of bacteria hydrodynamic shock wave, 616
LOSS, C. R., Carbon dioxide and thermal inactivation, 1924
LU, K.-H., see Wong, 499
LU, Y.-H., see Hwang, 1341
LUCHANSKY, J. B., Recovery of *L. monocytogenes*, 567
LUCHANSKY, J. B., see Calicioglu, 26, 1541; Porto, 308
LUEDTKE, A., see Powell, 918
LUNDÉN, J. M., Transfer of *L. monocytogenes* with a dicer, 1129
LUPPENS, S. B. I., Growth phase influences S. aureus disinfectant resistance, 124
LYNCH, R. E., see Guo, 167
LYNG, J., see Lahiff, 1158

MADDEN, R. H., see Moore, 1660
MAHER, M., see Lahiff, 1158
MALLE, P., see Hernández-Herrero, 1152
MANCA DE NADRA, M. C., see Alberto, 211
MANDRELL, R. E., see Friedman, 1545; Wachtel, 18, 471
MAÑES, J., see Fernández, 1502; Soriano, 857
MANNINEN, K., see Sorensen, 484
MANSO, M. A., Inhibition of platelet aggregation by κ-casein macropeptides, 1992
MARCHIONI, E., see Horvatovich, 1610
MARCY, J. E., see Lorca, 616
MARISON, I. W., see Serp, 1134
MARQUEZ SALAS, E., see Barboza de Martinez, 1780
MARSHALL, D. L., see Duran, 1422; Gooch, 970; Kim, 1146
MARTÍN, R., see Asensio, 432; Fernández, 692
MARTÍNEZ-TOMÉ, M., see Murcia, 1614
MASCOLA, L., see Buchholz, 367
MASSCHALCK, B., Nonlytic inactivation mechanism of lysozyme, 1916
MATHEW, F. P., Competitive inhibition of sublethally injured *L. monocytogenes*, 643
MATHIOT, C., see Garin, 146
MATOS, A., Ecology and sprout-associated microbial communities, 1903
MATTHEWS, K. R., see Solomon, 673

MATTHEWS, R. N., see Thunberg, 677
MATTIAS, J., see Glass, 116
MAUCLERE, P., see Garin, 146
MAURER, J. J., see Liu, 1227; Mizan, 1038
MAVROMATIS, P., Modification of Niven's medium, 546
MAYO, B., see Delgado, 1590
MAYO, M. A., see Thirumala-Devi, 1338
MAZENGIA, E., see Samadpour, 1322
MAZUR, J., see Dalsgaard, 670
MAZZOTTA, A. S., see Shearer, 1271
McCALLUM, J. L., Factors affecting patulin, 1937
McDOWELL, D. A., see Byrne, 1854
McFALL, M., see Sorensen, 484
McKEAN, J., see Kanuganti, 1470
McKEE, S. R., see Sánchez, 948
McKILLIP, J. L., Efficiency of *E. coli* O157:H7 DNA extraction from food, 1775
McNAMARA, A. M., see Glass, 116; Pruett, 1363
McWATTERS, K. H., Acceptance of sanitized lettuce, 1221; Consumer acceptance of apples treated with GRAS chemicals, 106
McWATTERS, K. H., see Lin, 1215
MEDINA, M., see Centeno, 205
MEDINA, R., see Katz, 1997
MEINERSMANN, R. J., see Berrang, 1574
MELDRUM, R., see Ellis, 423
MELLON, J. E., Aflatoxin in soybean seeds, 1984
MELTON, L. D., see Hough, 1329
MELVIN, C. D., see Keller, 911
MEMBRE, J. M., see Faille, 1930
MENDES-FAIA, A., see Mendes-Ferreira, 1033
MENDES-FERREIRA, A., Hydrogren sulphide production by wine yeasts, 1033
MERCADO, I., see Prazak, 1728, 1796
MERLE, G., see Dubois, 1962
MESSIER, S., see Nadeau, 73
MEYER, J. D., see Seman, 651
MEYLHEUC, T., Comparison of physicochemical surface properties of *Listeria* strains, 786
MICHIELS, C.W., see Masschalck, 1916
MIERKER, R. I., see Keller, 911
MIESCH, M., see Horvatovich, 1610
MIKOŁAJCZYK, A., *Salmonella* spp. on chicken carcasses, 1475
MILKOWSKI, A. L., see Seman, 651
MILLER, A. J., see Keller, 911
MILLER, K. J., see Vilhelmsson, 1008
MILLER, M. F., see Barham, 280
MILLWARD, J., see Smith, 1428
MILNE, C. F., see Thomas, 1580
MIMOUN, L. B., see Benkerroum, 799
MIN, D. B., see Ayhan, 1623
MITTAL, G. S., see Liang, 1081
MIYAMOTO, T., PCR assay for *E. coli* O157:H7 and O157:H−, 5
MIZAN, S., R-plasmid transfer to *E. coli* O157, 1038
MOGUILEVSKY, M. A., see Tessi, 636
MOLINA-GARCÍA, A. D., *Anisakis* high-pressure death, 383
MOLTÓ, J. C., see Soriano, 857
MONTERO, P., see Ruiz-Capillas, 140
MONTPETIT, D., see Assanta, 1240, 1970
MOODLEY, R. S., Patulin reduction using modified atmospheres and packaging, 867
MOODY, M. W., see Thimothe, 1735
MOON, S. S., see Lin, 1215
MOORE, J. E., *Campylobacter* spp. in RTE foods and raw poultry in Northern Ireland, 1326; Electrical detection of campylobacters, 1660
MORAES, D. A., see Penna, 415, 419
MORAL, A., see Ruiz-Capillas, 140
MORALES, J., see Ruiz-Capillas, 140
MORENO, B., see Capita, 853; García-Armesto, 1281
MOTSOELA, C., Salmonellae in abattoir environments, 1869
MOUFFOK, F., see Garin, 146
MOUNT, J. R., see Chardonnet, 172
MROZINSKI, P. M., see Pruett, 1363
MURANO, E. A., see Beach, 1687, 1694; Golla, 1849; Johnson, 1789; Ohlendorf, 1700, 1784; Prazak, 1728, 1796
MURCIA, M. A., Antioxidant activity of edible truffles and mushrooms, 1614
MURIANA, P. M., Postpackage pasteurization of deli meats, 963
MURINDA, S. E., Characterization of *Salmonella* from dairy farms, 1100; *Prevalence of E. coli O157:H7 on dairy farms, 752*
MURPHY, P. G., see Moore, 1326
MURPHY, R. Y., D and z of Salmonella and Listeria, 53; Surface pasteurization of chicken products, 1561

NADEAU, E., Comparison of avian and human *Campylobacter*, 73
NAZUKA, E., see Bari, 1706
NGO, D., see Goswami, 393
NGUYEN, L. T., see Murinda, 752, 1100
NGUYEN-THE, C., see Girardin, 806
NIEBUHR, S. E., see Eggenberger-Solorzano, 1248
NIEMIRA, B. A., Influence of lettuce type on recoverability and sensitivity of *E. coli*, 1388; Influence of temperature on product quality and radiation sensitivity, 1406
NISBET, D. J., see Edrington, 563; Harvey, 373
NISKANEN, T., Y. pseudotuberculosis in pig tonsils, 540
NOGUCHI, T., see Kawatsu, 1304
NORTHCUTT, J. K., see Berrang, 1574
NOU, X., see Barkocy-Gallagher, 1527
NOVAK, J. S., see Sommers, 556
NUNES, C., Enhancement of biocontrol activity of postharvest diseases, 178
NÚÑEZ, F, see Sosa, 988
NUÑEZ, M., see Centeno, 205
NÚÑEZ DE KAIRÚZ, M. S., see Oliszewski, 864

ODHAV, B., see Juglal, 683; Moodley, 867
OFOLI, R. Y., see Smith, 814
OHLENDORF, D. S., Prevalence of Arcobacter in raw ground pork, 1700; Sensitivity of methods for isolation on *Arcobacter*, 1784
O'KIELY, P., see Byrne, 1854
O'LEARY, P., see Cook, 79
OLISZEWSKI, R., Milk safety, 864
OLIVER, G., see Katz, 1997; Oliszewski, 864
OLIVER, J. D., see Birkenhauer, 560
OLIVER, S. P., see Murinda, 752, 1100
OLLIS, G., see Sorensen, 484
ONNO, B., see Connil, 333
ORIA, R., see Venturini, 834
ORLANDI, P. A., Analysis of flour and food samples for *cry9C* from bioengineered corn, 426
ORTA-RAMIREZ, A., see Smith, 814
OSBORNE, C. M., Miniaturized MPN recovery of stressed *Listeria* cells, 1122
OSBORNE, W., see Pruett, 1363
OTERO, A., see García-Armesto, 1281
OUATTARA, B., Combined treatment in food irradiation, 981
OUBEL, H., see Benkerroum, 799

PACHECO DE LA GALA, D., see Rodriguez-Canul, 666
PADUNGTOD, P., Identification of *C. jejuni* by fluorogenic PCR assay, 1712
PALAZZI, K., see Taku, 999
PANAGIOTAKIS, N., see Savvaidis, 515
PANDIAN, S., see Banerjee, 1049
PAO, S., Detecting *E. coli* in acidic juice, 1943
PAPAFRAGKOU, E., see Kingsley, 1605
PAPAGEORGIOU, D. K., see Govaris, 609
PAPATHEODOROU, K., see Govaris, 609
PAQUIN, P., see Vachon, 345
PARANJPYE, R. N., see Peterson, 130
PARISH, M. E., see Pao, 1943
PARK, H., EO water for washing different surfaces, 1276

PARK, J.-H., see Ha, 111
PARK, S.-J., see Ha, 111
PARRAS, P., see Murcia, 1614
PATEL, S., see Agard, 1297
PEIXE, L., see Antunes, 1888
PELROY, G. A., see Peterson, 130
PENG, P.-Y., see Wong, 499
PENKAR, S., see Stiles, 1188
PEPPER, I. L., see Thurston-Enriquez, 378
PERESI, J. T. M., see Tavechio, 1041
PEREZ CHAIA, A., see Zárate, 534
PESTANA, N., see Antunes, 1888
PETERSON, M. E., Heat pasteurization process for crab analogs, 130
PHAM, M. T., see Garin, 146
PICÓ, Y., see Fernández, 1502
PIERSON, M. D., see Lorca, 616
PILET, M.-F., see Connil, 333
PILOSOF, A. M. R., see Terebiznik, 1253
PIROVANI, M. E., see Tessi, 636
PIVA, A., see Porto, 308
PLISSONEAU, L., see Connil, 333
PLOCKOVÁ, M., see Stiles, 1188
PORDESIMO, L. O., Process engineering variables, 222
PORTO, A. C. S., Fate of *L. monocytogenes* on frankfurters containing potassium lactate, 308
PORTO, A. C. S., see Luchansky, 567
POTENSKI, C. J., see Solomon, 673
POWELL, D. A., Food safety program for greenhouse vegetables, 918
POYSKY, F. T., see Peterson, 130
PRAKASH, A., see Clardy, 1740
PRAZAK, A. M., Antibiotic resistance of *Listeria* in farms and sheds, 1796; Prevalence of *Listeria* in cabbage, 1728
PRÉVOST, H., see Connil, 333
PRUETT, W. P., JR., Incidence of *E. coli* O157:H7 in ground beef patties, 1363

QUANTICK, P. C., see Mavromatis, 546
QUERIN, A., see Bailly, 1317
QUESSY, S., see Nadeau, 73
QUIBERONI, A., see Suárez, 1597
QUIMBY, W., see Muriana, 963

RADEWONUK, E. R., see Sommers, 1981
RADKOWSKI, M., see Mikołajczyk, 1475
RANSOM, G. M., see Rose, 937
RANSOM, J. R., Microbiological beef carcass-sampling methods, 621
RASOLOFONIRINA, N., see Garin, 146
RASOOLY, A., see Belay, 199
RAUL, F., see Horvatovich, 1610
RAVAONINDRINA, N., see Garin, 146
REAGAN, J. O., see Pruett, 1363
REDDY, D. V. R., see Thirumala-Devi, 1338
REDDY, G., see Thirumala-Devi, 1338
REDDY, P. G., see Kanuganti, 1470
REGUEIRO, O. S., see Escobar, 219
REID, C.-A., see Avery, 1172; Small, 931
REINA, L. D., Bacterial adhesion to cucumbers, 1881
REINHEIMER, J. A., see Suárez, 1597, 1756
RÉU, C., see Antunes, 1888
RHEE, M.-S., Combined effect of mustard and acetic acid, 1632; Rapid microbial detection in raw milk, 1447
RICHARDS, G. P., see Kingsley, 1605
RICO, H., see Soriano, 857
RIGANAKOS, K. A., see Savvaidis, 515
RIMAL, A. P., see McWatters, 106
RIVERA-BETANCOURT, M., see Barkocy-Gallagher, 1527
ROCOURT, J., see Garin, 146
RODGERS, W. J., see Shin, 1766
RODRÍGUEZ, M., see Sosa, 988
RODRÍGUEZ, M. A., see Asensio, 432; Fernández, 692
RODRIGUEZ-CANUL, R., Viability of *T. solium* metacestodes in Mexican food, 666
RODRÍGUEZ PÉREZ, M. R., see Castillejo-Rodríguez, 659
RODRÍGUEZ-PÉREZ, R., see Capita, 853
ROMBOUTS, F. M., see de Jong, 1457; Kusumaningrum, 61; Luppens, 124
ROSATI, S., see Bottero, 362
ROSE, B. E., *Salmonella* testing of raw meat and poultry products, 937
ROSE, B., see Pruett, 1363
ROTH, T. M. T., see Silk, 1333
ROTTINGHAUS, G. E., see Harvey, 373
ROY, D., see Assanta, 1240, 1970
RÚA, J., see García-Armesto, 1281
RUIZ-CAPILLAS, C., Pota and octopus under controlled atmospheres, 140
RUN, G., see Buchholz, 367
RYSER, E. T., see Mathew, 643; Smith, 814

SABBAG, N. G., see Tessi, 636
SAILS, A. D., see Bolton, 760
SAMADPOUR, M., Shiga toxin-producing *E. coli*, 1322
SAMELIS, J., Control of *L. monocytogenes* in frankfurters, 299; Survival of *E. coli* O157:H7 in acidic meat washings, 33
SAMELIS, J., see Calicioglu, 1394; Stopforth, 1717
SAMS, C. E., see Chardonnet, 172
SÁNCHEZ, M. X., Microbial profile for air- and immersion-chilled broilers, 948
SANCHEZ, S., see Liu, 1227
SANCHO, M. T., see Valls, 1771
SANJUAN, A., PCR-RFLPs of flatfish species, 1016
SANT'ANNA, E. S., see Porto, 308
SANZ, P. D., see Molina-García, 383
SASAKI, C., see Miyamoto, 5
SAUCIER, L., see Ouattara, 981
SAVARD, T., Hydrolyzed chitosan against spoilage yeasts, 828
SAVELL, J. W., see Golla, 1849
SAVILL, M. G., see Hough, 1329
SAVVAIDIS, I. N., Control of microbial flora and *L. monocytogenes* in trout, 515
SCANGA, J. A., see Ransom, 621; Samelis, 299
SCHAMBERGER, G. P., Anti-O157 colicinogenic *E. coli*, 1381
SCHOELLER, N. P., *L. monocytogenes* and sprouts, 1259
SCHUENZEL, K. M., Microbial competitors on fresh vegetables, 1909
SCHUTZE, G. E., see Dickins, 957
SCHWARTZ, A. R., see Wesley, 780
SEMAN, D. L., Modeling *L. monocytogenes* growth in cured RTE meat products, 651
SEN, S., see Lamb, 1800
SEO, S.-J., see Ha, 111
SERP, D., Validation of sterilization processes using immobilized bioindicators, 1134
SHARMA, R. R., Ozone treatment in alfalfa seeds, 447
SHARMA, V. K., Quantitative PCR for detecting O157 and non-O157 EHEC, 1371
SHEARER, A. E. H., Heat resistance of juice spoilage microorganisms, 1271
SHEN, C.-T., see Wong, 499
SHERIDAN, J. J., see Byrne, 1854
SHIAU, C.-Y., see Chen, 1670
SHIEH, Y.-S. C., see Hsu, 93
SHILTON, N., see Lahiff, 1158
SHIMONI, E., see Zur, 1433
SHIN, H.-S., Inhibition of heterocyclic aromatic amine formation, 1766
SHINAGAWA, K., see Abe, 66
SHIU, Y.-C., see Hwang, 389, 1341
SILAPANUNTAKUL, S., see Inthorn, 1166
SILBERNAGEL, K. M., *Enterobacteriaceae* enumeration using Petrifilm plate, 1452
SILK, T. M., Enrichment broth comparison for *L. monocytogenes*, 1333
SILVA, E. R., see Tessi, 636

SILVA, J. L., see Kim, 1142
SIMPKINS, S., see Cook, 1177
SIRAGUSA, G. R., see Kang, 50, 1651
SKANDAMIS, P., see Savvaidis, 515
SLOAN, E. M., see Cook, 79
SMALL, A., Pathogens in lairages, 931
SMALL, A., see Avery, 1172
SMITH, A. L., see Glass, 116
SMITH, D. M., see Smith, 814
SMITH, D. P., see Berrang, 1574
SMITH, G. C., see Bacon, 284; Calicioglu, 1394; Ransom, 621; Samelis, 33, 299; Stopforth, 1717
SMITH, J. L., *Campylobacter* infection and pregnancy, 696
SMITH, J. N., see Murphy, 53
SMITH, M., Hygiene in retail butchers, 1428
SMITH, S. E., R-phycoerythrin as a time-temperature integrator, 814
SMITH, T., see Lahiff, 1158
SMITH, W. L., Cold pasteurization of milk using pulsed UV laser light, 1480
SMORAGIEWICZ, W., see Ouattara, 981
SOARES, J. L., see Garin, 146
SOBSEY, M. D., see Hsu, 93
SOFOS, J. N., see Bacon, 284; Calicioglu, 1394; Kiessling, 603; Ransom, 621; Samelis, 33, 299; Stopforth, 1717
SOKORAI, K. J. B., see Fan, 1760
SOLIS, D. R., see Lamb, 1800
SOLOMON, E. B., Irrigation and transmission of *E. coli* O157:H7, 673
SOLOMON, M. B., see Williams-Campbell, 571
SOMMERS, C. H., Irradiating bologna that contains dextrose, 1750; Virulence plasmid and *Y. enterocolitica* radiation resistance, 556; VSV and ionizing radiation to eliminate *L. innocua* from ham, 1981
SOMMERS, C. H., see Niemira, 1388, 1406
SORENSEN, O., *Salmonella* in cattle and ground beef, 484
SORIANO, J. M., Incidence of enterotoxigenic *Staphylococci* and their toxins, 857
SOSA, M. J., Production of CPA by *P. commune* on meat extract, 988
SOUSA, J. C., see Antunes, 1888
SOUTH, P. K., see Orlandi, 426
SPIEGEL, A., see Garin, 146
STEFANOVA, R., see Dickins, 957
STERN, N. J., see Bailey, 1005; Trachoo, 1110
STEWART, J., see Samadpour, 1322
STEWART, S., see Delaquis, 459
STILES, J., Antifungal activity of sodium acetate, 1188
STOPFORTH, J. D., Inactivation of *L. monocytogenes* biofilms with sanitizers, 1717
STRASBURG, G. M., see Shin, 1766
SUÁREZ, V. B., Argentinian bacteriophages, 1597; Inactivation of *Lactococcus* phages, 1756
SUGIYAMA, A., see Kawatsu, 1304
SUJIRARAT, D., see Inthorn, 1166
SUMNER, S. S., see Lorca, 616
SUSLOW, T. V., Detection and elimination of *Salmonella* from alfalfa seed, 452
SUVANICH, V., see Thimothe, 1735
SWAMINATHAN, B., see Wu, 845

TAKU, A., Detection of caliciviruses from food contact surfaces, 999
TAMPLIN, M. L., *E. coli* growth in ground beef, 1535
TAMPLIN, M. L., see Flores, 1894
TAN, H. L., see Keller, 911
TANTILLO, M. G., see Di Pinto, 1345
TAORMINA P. J., *L. monocytogenes* on frankfurters, 291
TAVECHIO, A. T., *Salmonella* serotypes in nonhuman sources, 1041
TAYLOR, K. T., see Keller, 911
TEIXIDÓ, N., see Costa, 185; Nunes, 178
TEREBIZNIK, M., *E. coli* inactivation by combination of nisin, PEF, and NaCl, 1253
TESSI, M. A., Ready-to-eat cooked food safety, 636
THANESVORAKUL, S., see Birmingham, 1988
THENO, D., see Pruett, 1363
THIMOTHE, J., Detection of *Listeria* in crawfish, 1735
THIRUMALA-DEVI, K., Aflatoxins and ochratoxin A in poultry feeds, 1338
THOMAS, L. V., Nisin control of bacterial growth in pasteurized mashed potatoes, 1580
THOMPSON, M. J., see Lamb, 1800
THUNBERG, R. L., Microbial evaluation of produce, 677
THURSTON-ENRIQUEZ, J. A., Detection of parasites in irrigation waters, 378
TINKER, D. B., see Whyte, 41
TIPTON, N. C., see Golla, 1849
TKALCIC, S., see Mizan, 1038
TODD, E. C., see Banerjee, 1049
TOIVONEN, P., see Delaquis, 459
TOMPKIN, R. B., Control of *L. monocytogenes* in the food-processing environment, 709
TORRES, R., see Nunes, 178
TRACHOO, N., Effectiveness of selected chemical sanitizers, 1117; Survival of *C. jejuni* in biofilms, 1110
TRAN, T. T., see Thunberg, 677
TRAORÉ, O., see Dubois, 1962
TSAI, C.-E., see Yeh, 1656
TSAI, Y.-H., see Chen, 1670
TSAO, R., see McCallum, 1937
TSAY, J.-G., see Chen, 840
TUBAJIKA, K. M., Growth and aflatoxin production, 1483
TURI, R. M., see Bottero, 362
TURK, J. R., see Harvey, 373

UKUKU, D. O., Attachment of bacteria to cantaloupe surfaces, 1093; *L. monocytogenes* on cantaloupe, 924
UMHOLTZ, R., see Rose, 937
USALL, J., see Costa, 185; Nunes, 178
USERA, M. A., Animal origin *Salmonella* spp. resistance in Spain, 768
USTUNOL, Z., see Kajiwara, 214

VACHON, J. F., High-pressure inactivation of milk pathogens, 345
VALLS, F., HPLC determination of ascorbic acid in cooked sausages, 1771
VANDAMME, P., see Houf, 1233
VAN DONKERSGOED, J., see Sorensen, 484
VAN HOOF, J., see Houf, 1233
VAN PETEGHEM, C., see Crabbe, 820
VAN PUTTEN, M. M., see Kusumaningrum, 61
VENKITANARAYANAN, K. S., Antimicrobial produce treatment with GRAS chemicals, 100
VENKITANARAYANAN, K., see McWatters, 106
VENTURINI, M. E., Antimicrobial activity against *P. expansum*, 834
VERA, A. M., see Murcia, 1614
VESSONI PENNA, T. C., Effect of nisin on *B. cereus*, 419; Influence of nisin on the thermal resistance of *B. cereus*, 415
VICENTE, F., see Korta, 161
VIJAYAKUMAR, C., Household sanitizers' effectiveness against *E. coli* on lettuce, 1646
VILHELMSSON, O., Specific solute effects in *S. aureus*, 1008
VILLEGAS-PEREZ, S., see Rodriguez-Canul, 666
VIÑAS, I., see Costa, 185; Nunes, 178
VINCENZINI, A. Z., see Tessi, 636
VON STOCKAR, U., see Serp, 1134

WACHTEL, M. R., *E. coli* field study, 471; *E. coli*-lettuce cross-contamination, 465; EHEC association with preharvest lettuce, 18
WAGNER, R. D., In vitro competitive exclusion assay, 746
WALKER, J., see Thimothe, 1735
WALKER, S. L., see McWatters, 106, 1221
WALLACE, F. M., see Luchansky, 567
WARD, P. M. L., Increased antibiotic and antimicrobial resistance from nutraceuticals, 528
WAREING, D. R. A., see Bolton, 760; Moore, 1326
WATT, P., see Thurston-Enriquez, 378

WEIGEL, R. M., see Barber, 1861
WELLS, J. G., see Wu, 845
WERNER, D., see Horvatovich, 1610
WESLEY, I. V., Multiplex PCR for *Listeria* and *L. monocytogenes,* 780
WESLEY, I. V., see Dickins, 957; Kanuganti, 1470
WHITE, R. P., see Whyte, 41
WHITEHAND, L. C., see Wachtel, 18, 471
WHITFIELD, A., see Powell, 918
WHYTE, R. T., Reduced contamination of lamb carcasses in low-throughput abattoirs, 41
WIDSTROM, N. W., see Guo, 167
WIEDMANN, M., see Thimothe, 1735
WILKERSON, E. G., see Pordesimo, 222
WILLIAMS-CAMPBELL, A. M., Diacetyl, CO_2, and beef spoilage, 523; Hydrodynamic pressure and meat spoilage microorganisms, 571
WILSON, D. L., see Padungtod, 1712
WILSON, T. S., see Moore, 1326
WOLFAARDT, G. M., see Korber, 627
WOLF-HALL, C. E., see Vijayakumar, 1646
WOLOSHUK, C. P., see Bluhm, 1955
WOMAC, A. R., see Pordesimo, 222
WONG, H.-C., Heat shock of *V. parahaemolyticus,* 499
WOUAFO, M., see Garin, 146
WU, F. M., *E. coli* O157:H7 in coleslaw, 845
WU, J., see Suslow, 452
YAMAMOTO, S., see Abe, 66
YANG, H.-Y., see Cheng, 260
YANG, P., see Samadpour, 1322
YEH, K.-S., Comparison between VIDAS and culture method for *Salmonella* recovery, 1656
YILMAZ, A., *E. coli* O157:H7 in Turkish cattle, 1637
YILMAZ, H., see Yilmaz, 1637
YONAMINE, E. K., see Tavechio, 1041
YOOK, H.-S., see Kim, 1192; Lee, 1196
YOUSEF, A. E., see Khadre, 1441
YUN, K.-M., see Lee, 1088
YUSTE, J., Effect of cinnamon on *L. monocytogenes,* 1663

ZAIKA, L. L., Effect of NaCl on *Shigella,* 774; Effect of organic acids on *Shigella,* 1417
ZANNIER, M. S., see Tessi, 636
ZÁRATE, G., Adhesion of dairy propionibacteria to intestinal epithelial tissue, 534
ZHANG, Q. H., see Ayhan, 1623
ZHAO, P., see Zhao, 403
ZHAO, T., Occurrence of *Salmonella* Typhimurium DT104 in ground beef, 403
ZHOU, T., see McCallum, 1937
ZIPRIN, R. L., see Harvey, 373
ZUR, G., Detecting *Alternaria* in grains by PCR, 1433
ZURERA COSANO, G., see Castillejo-Rodríguez, 659

SUBJECT INDEX

Abattoir
E. coli O157 on cattle hides, 1172
E. coli O157:H7 in Turkish cattle, 1637
Reduced contamination of lamb carcasses in low-throughput abattoirs, 41
Salmonellae in abattoir environments, 1869
Acaricide residues
Determination of acaricide residues in honey by HPLC, 161
Accelerated solvent extraction (ASE)
Determination of acaricide residues in honey by HPLC, 161
Acetic acid
Antifungal activity of lactic bacteria, 1309
Combined effect of mustard and acetic acid, 1632
Acid(s)
Detecting *E. coli* in acidic juice, 1943
Effect of organic acids on *Shigella,* 1417
Acid adaptation
Acid adaptation affects the characteristics of *E. coli* O157:H7, 260
Inactivation of *L. monocytogenes* biofilms with sanitizers, 1717
Acidic electrolyzed water
Nitrogen gas packaging of fresh-cut vegetables, 326
Acidified nitrite
Review of nitrate and nitrite's safety and role in host defense, 872
Acid rinse
Control of microbiological contaminatin on hog carcasses, 1248
Acid shock
Sporulation of *C. perfringens,* 1457
Acid stress
Survival of *E. coli* O157:H7 in acidic meat washings, 33
Acid tolerance
Survival of *E. coli* O157:H7 in acidic meat washings, 33
Activation energy
P. agglomerans spray drying, 185
Adaptation
Post stress resistance of *V. vulnificus,* 975
Adhesion
Adhesion and colonization of *V. cholerae* O1 on crustacea, 492
Adhesion of dairy propionibacteria to intestinal epithelial tissue, 534
Bacterial adhesion to cucumbers, 1881
Adipose tissues
2-Alkylcyclobutanones in adipose tissues of rats, 1610
Aerobic colony count
Dry sheet media comparison, 423
Aerobic plate counts
Aerobic and psychrotrophic plate counts, 1200
Household sanitizers' effectiveness against *E. coli* on lettuce, 1646
Aeromonas
Aeromonas species in foods, 575
Aeromonas hydrophila
Refrigeration and alcohol effects on *A. hydrophila,* 560
Aflacen
Natural toxicants (mycotoxins), 219
Aflatoxin B_1
Aflatoxin in soybean seeds, 1984
Natural toxicants (mycotoxins), 219
Aflatoxins
Aflatoxins and ochratoxin A in poultry feeds, 1338
Inhibition of fungal growth and mycotoxin production by spice oils, 683
Airborne
Recovery of airborne microorganisms with TAL media, 1488
Air chilling
Microbial profile for air- and immersion-chilled broilers, 948
Alcohol
Refrigeration and alcohol effects on *A. hydrophila,* 560
Alfalfa seed
Detection and elimination of *Salmonella* from alfalfa seed, 452
Ozone treatment of alfalfa seeds, 447
Alfalfa sprouts
Detection and elimination of *Salmonella* from alfalfa seed, 452
L. monocytogenes and sprouts, 1259
Alkali-stressed cells
L. monocytogenes on frankfurters, 291
2-Alkylcyclobutanones
2-Alkylcyclobutanones in adipose tissues of rats, 1610
Allergenicity
Reduction of egg hypersensitivity by ionizing radiation, 1192
Reduction of egg white allergenicity by ionizing radiation and heating, 1196
Allergy
Food immunogenicity, 1988
Alternaria
Detecting *Alternaria* in grains by PCR, 1433
American oysters
Growth of *V. parahaemolyticus* in American oysters, 970
Amitraz
Determination of acaricide residues in honey by HPLC, 161
Amplicon DNA probe
Detection of *V. parahaemolyticus* and *V. vulnificus* on HGMF, 1049
Anaerobic environment
S. aureus growth and enterotoxin A production, 199
Analysis
Determination of acaricide residues in honey by HPLC, 161
Anchovy
Anchovy stored in water and ice, 353
Animal coat
Pathogens in lairages, 931
Animal origin
Animal origin *Salmonella* spp. resistance in Spain, 768
Anisakis
Anisakis high-pressure death, 383
Antibacterial
Review of nitrate and nitrite's safety and role in host defense, 872
Antibacterial treatment
Consumer acceptance of apples treated with GRAS chemicals, 106
Antibiotic resistance
Animal origin *Salmonella* spp. resistance in Spain, 768
Characterization of *Campylobacter* isolates from swine, 266
Increased antibiotic and antimicrobial resistance from nutraceuticals, 528
Microbial profile for air- and immersion-chilled broilers, 948
Antibiotic resistance plasmids
R-plasmid transfer to *E. coli* O157, 1038
Antibiotics
Antibiotic resistance of *Listeria* in farms and sheds, 1796
Antibiotic-resistant salmonellae in beef cattle, 1694
Salmonella resistance to streptomycin, 563
Antibiotic susceptibility
Antibiotic resistance of *Salmonella,* 284
Antifungal
Antifungal activity of lactic bacteria, 1309
Antifungal activity
Antifungal activity of sodium acetate, 1188
Antigenicity
Reduction of egg hypersensitivity by ionizing radiation, 1192
Antimicrobial(s)
Activity of *Paenibacillus* and *Bacillus,* 806
Antimicrobial activity against *P. expansum,* 834
Control of *L. monocytogenes* in frankfurters, 299
Removal of *E. coli* O157:H7 from beef carcasses, 26
Antimicrobial activities
Bactericidal activities of plant essential oils, 1545
Antimicrobial agents
Antifungal activity of lactic bacteria, 1309
Plant extracts as inhibitors of *C. perfringens,* 1667
Antimicrobial efficacy
Efficacy enhancement of TSP against biofilm bacteria, 627
Antimicrobial resistance

Antimicrobial-resistant *Salmonella*, 603
Incidence and antimicrobial resistance of *Listeria* spp., 1888
Antioxidant
Antioxidant acitivity of edible truffles and mushrooms, 1614
Influence of lettuce type on recoverability and sensitivity of *E. coli*, 1388
Irradiating bologna that contains dextrose, 1750
Antioxidative activity
Antioxidative and mutagenic properties of fermented red bean, 1463
Apple cider
Control of *E. coli* O157:H7 in apple cider, 476
Efficacy of sanitation in a cider mill, 911
Factors affecting patulin, 1937
Apple cultivars
Factors affecting patulin, 1937
Apple juice
Effect of cinnamon on *L. monocytogenes*, 1663
H. pylori enrichment culture, 1949
Apple processing
Efficacy of sanitation in a cider mill, 911
Apples
Antimicrobial activity against *P. expansum*, 834
Antimicrobial produce treatment with GRAS chemicals, 100
Consumer acceptance of apples treated with GRAS chemicals, 106
Disinfection evasion of *E. coli* O157:H7 on apple tissues, 251
E. coli O157:H7 on cut apples in modified atmospheres, 1641
Patulin reduction using modified atmospheres and packaging, 867
Survival of *E. coli* O157:H7 in apples, 1075
Arcobacter
Arcobacter spp. in poultry processing, 1233
Examination of *Arcobacter* for toxin, 1789
Prevalence of *A. butzleri* in cattle, 1849
Prevalence of *Arcobacter* in raw ground pork, 1700
Sensitivity of methods for isolation of *Arcobacter*, 1784
Arcobacter butzleri
Adhesion of *A. butzleri* to water distribution pipes, 1240
Ascorbic acid
HPLC determination of ascorbic acid in cooked sausages, 1771
Aspergillus flavus
Aflatoxin in soybean seeds, 1984
Aspergillus flavus group
PCR detection of *A. parasiticus* in peanuts, 840
Aspergillus oryzae
Antioxidative and mutagenic properties of fermented red bean, 1463
Aspergillus parasiticus
Inhibition of fungal growth and mycotoxin production by spice oils, 683
Atmospheric pressure
Production of CPA by *P. commune* on meat extract, 988
Attachment
Adhesion of *E. coli* O157:H7 to water distribution pipes, 1970
Autolysins
Nonlytic inactivation mechanism of lysozyme, 1916
Avocado pulp
L. monocytogenes in avocado pulp and guacamole, 1745

Bacillus
Nisin control of bacterial growth in pasteurized mashed potatoes, 1580
Bacillus cereus
Effect of nisin on *B. cereus*, 419
Germination of heat-treated *B. cereus* spores, 1930
Influence of nisin on the thermal resistance of *B. cereus*, 415
Bacillus spp.
Carbon dioxide and thermal inactivation, 1924
Microbial evaluation of produce, 677
Bacillus stearothermophilus
Validation of sterilization processes using immobilized bioindicators, 1134
Bacillus subtilis
Validation of sterilization processes using immobilized bioindicators, 1134
Bacteremia
Campylobacter infection and pregnancy, 696
Bacteria
Bacterial adhesion to cucumbers, 1881
Enhancement of biocontrol activity of postharvest diseases, 178
Microbial degradation of P-compounds in milk, 1179
P. agglomerans spray drying, 185
Bacterial cell hydrophobicity
Attachment of bacteria to cantaloupe surfaces, 1093
Bacterial cell surface charge
Attachment of bacteria to cantaloupe surfaces, 1093
Bacterial concentration
Bacterial concentration with magnetized zirconium hydroxide, 1806
Bacterial inhibition
Increased antibiotic and antimicrobial resistance from nutraceuticals, 528
Bacterial load
Reduction of contamination with lactic acid and nisin, 1780
Bacterial penetration
Penetration of bacteria hydrodynamic shock wave, 616
Bacteriocin
Cross-inhibition among *L. lactis* from same ecological niche, 205
Bacteriocin production
Effect of Bac$^+$ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799
Bacteriolysis
Nonlytic inactivation mechanism of lysozyme, 1916
Bacteriophages
Argentinian bacteriophages, 1597
Bacteriophage control of pork spoilage, 861
Detection of enteric bacteriophages in meat, 93
Identification of *E. coli* O157:H7 by a conductance method, 12
Bactometer
Determination of sanitizers, 1422
Beef
Detection of *E. coli* on beef and pork carcasses, 192
E. coli O157:H7 and *Salmonella* culture methods, 1527
Growth of pathogens in DFD beef, 196
Hydrodynamic pressure and meat spoilage microorganisms, 571
Inactivation of *E. coli* O157:H7 on beef jerky during drying and storage, 1394
Microbial phosphatase test, 50
Microbiological beef carcass-sampling methods, 621
Penetration of bacteria hydrodynamic shock wave, 616
Beef carcasses
Reduction of contamination with lactic acid and nisin, 1780
Removal of *E. coli* O157:H7 from beef carcasses, 26
Beef patties
R-phycoerythrin as a time-temperature integrator, 814
Biocontrol
Microbial competitors on fresh vegetables, 1909
Bioengineered food
Analysis of flour and food samples for *cry9C* from bioengineered corn, 426
Biofilm
Efficacy enhancement of TSP against biofilm bacteria, 627
Inactivation of *L. monocytogenes* biofilms with sanitizers, 1717
Survival of *C. jejuni* in biofilms, 1110
Biogenic amines
Biogenic amines in a typical Italian cheese, 1498
Growth of *C. divergens* in cold-smoked salmon, 333
Iced storage of cod: decarboxylase activity and biogenic amines, 1152
Bioindicators
Validation of sterilization processes using immobilized bioindicators, 1134
Biolog
Ecology of sprout-associated microbial communities, 1903
Biological control

Enhancement of biocontrol activity of postharvest diseases, 178
Blue mold
Enhancement of biocontrol activity of postharvest diseases, 178
Boilers
Yeasts associated with poultry, 993
Bologna
Irradiating bologna that contains dextrose, 1750
Bovine milk
Cold pasteurization of milk using pulsed UV laser light, 1480
Bovine species
Real-time PCR detection of bovine DNA, 1158
Breeding
Genetic variation and aflatoxin resistance, 167
Broccoli
Influence of temperature on product quality and radiation sensitivity, 1406
Brochothrix thermosphacta
Bacteriophage control of pork spoilage, 861
Broilers
Salmonella serotypes, 1005
Salmonella serotypes in chickens, 742
Salmonella testing of raw meat and poultry products, 937
Bromopropylate
Determination of acaricide residues in honey by HPLC, 161
Browning
Nitrogen gas packaging of fresh-cut vegetables, 326
Buffalo's milk
Identification of cow's milk in "buffalo" cheese, 362
Bulk tank milk
Characterization of *Salmonella* from dairy farms, 1100
Butchers
Hygiene in retail butchers, 1428
Butter
Death of pathogens in garlic butter, 1976

Cabbage
Antibiotic resistance of *Listeria* in farms and sheds, 1796
E. coli O157:H7 in coleslaw, 845
Enumeration of *L. monocytogenes* in cabbage, 1329
Prevalence of *Listeria* in cabbage, 1728
$CaCl_2$
$CaCl_2$/sucrose combination on mold and *L. monocytogenes* interaction, 172
Cafeterias
Incidence of enterotoxigenic staphylococci and their toxins, 857
Calcinated calcium
Bactericidal effectiveness of calcinated calcium on tomatoes, 1706
Calicivirus
Detection of caliciviruses from food contact surfaces, 999
California mastitis test
Milk safety, 864
Campylobacter
Campylobacter PCR ELISA, 760
Characterization of *Campylobacter* isolates from swine, 266
Comparison of avian and human *Campylobacter*, 73
Identification of *C. jejuni* by fluorogenic PCR assay, 1712
Microbial profile for air- and immersion-chilled broilers, 948
Pathogens in lairages, 931
PFGE of *Campylobacter* from humans and retail poultry, 957
Prevalence of *Salmonella* and *Campylobacter* in beef cattle, 1687
Campylobacter coli
Electrical detection of campylobacters, 1660
Campylobacter jejuni
Bactericidal activities of plant essential oils, 1545
Campylobacter infection and pregnancy, 696
Effectiveness of selected chemical sanitizers, 1117
Survival of *C. jejuni* in biofilms, 1110
Campylobacter spp.
Campylobacter spp. in RTE foods and raw poultry in Northern Ireland, 1326
Microbial evaluation of produce, 677
Campylobacteriosis
Comparison of avian and human *Campylobacter*, 73
Cancer
Review of nitrate and nitrite's safety and role in host defense, 872
Candida sake
Enhancement of biocontrol activity of postharvest diseases, 178
Canned
Antioxidant acitivity of edible truffles and mushrooms, 1614
Cantaloupe
Attachment of bacteria to cantaloupe surfaces, 1093
Capacitance
Determination of sanitizers, 1422
Capillary electrophoresis
Factors affecting patulin, 1937
Caprine mastitis
Milk safety, 864
Carbon dioxide
Carbon dioxide and thermal inactivation, 1924
Diacetyl, CO_2, and beef spoilage, 523
Carcasses
E. coli O157 on cattle hides, 1172
Process engineering variables, 222
Reduced contamination of lamb carcasses in low-throughput abattoirs, 41
Salmonella testing of raw meat and poultry products, 937
Carrier
P. agglomerans spray drying, 185
Casein macropeptide
Inhibition of platelet aggregation by κ-casein macropeptides, 1992
Catfish
Phosphate treatment of catfish, 1146
Cattle
Antibiotic resistance of *Salmonella*, 284
Antibiotic-resistant salmonellae in beef cattle, 1694
E. coli O157:H7 in Turkish cattle, 1637
Fate of *E. coli* O157:H7 during silage fermentation, 1854
Prevalence of *A. butzleri* in cattle, 1849
Prevalence of *Salmonella* and *Campylobacter* in beef cattle, 1687
Salmonella in cattle and ground beef, 484
Salmonella testing of raw meat and poultry products, 937
Cereal grains
Detecting *Alternaria* in grains by PCR, 1433
Cereals
Natural toxicants (mycotoxins), 219
Cheese
Cheese artificially contaminated with low levels of pathogens, 508
Citrinin production and stability in cheese, 1317
Cheese products
Identification of cow's milk in "buffalo" cheese, 362
Cheese safety
E. coli O157:H7 in Feta and Telemes cheeses, 609
Chemical ionization
Production of CPA by *P. commune* on meat extract, 988
Chicken(s)
Comparison of avian and human *Campylobacter*, 73
Identification of *C. jejuni* by fluorogenic PCR assay, 1712
Listeria in poultry further processing, 1574
Salmonella serotypes in chickens, 742
Salmonella spp. on chicken carcasses, 1475
Survival of *C. jejuni* in biofilms, 1110
Chicken luncheon meat
GRAS preservatives for *L. monocytogenes*, 794
Chilled fish
Sardines stored in water and ice, 1024
Chilling
Anchovy stored in water and ice, 353
Chitosan
Hydrolyzed chitosan against spoilage yeasts, 828
Chlorine

Disinfection evasion of *E. coli* O157:H7 on apple tissues, 251
Effectiveness of selected chemical sanitizers, 1117
EO water for washing different surfaces, 1276
Fate of *L. monocytogenes* and *E. coli* O157:H7 in lettuce, 459
Chlorine gas
Effect of frozen acidic electrolyzed water, 411
Chromogenic *Limulus* amoebocyte lysate
Rapid microbial detection in raw milk, 1447
Cinnamon
Effect of cinnamon on *L. monocytogenes*, 1663
Citrinin
Citrinin production and stability in cheese, 1317
Clams
V. parahaemolyticus in shellfish, 1873
Clam species identification
Clam species identification by PCR-RFLP, 692
Clostridium
Nisin control of bacterial growth in pasteurized mashed potatoes, 1580
Clostridium botulinum
Activity of *Paenibacillus* and *Bacillus*, 806
Heat pasteurization process for crab analogs, 130
Clostridium butyricum type E
Growth of and toxinogenesis by neurotoxigenic *C. butyricum* type E, 1267
Clostridium perfringens
Plant extracts as inhibitors of *C. perfringens*, 1667
Sporulation of *C. perfringens*, 1457
Clove
Inhibition of fungal growth and mycotoxin production by spice oils, 683
Cod
Iced storage of cod: decarboxylase activity and biogenic amines, 1152
Cold pasteurization
Cold pasteurization of milk using pulsed UV laser light, 1480
Cold storage
Aeromonas species in foods, 575
Coleslaw
E. coli O157:H7 in coleslaw, 845
Colicin
Anti-O157 colicinogenic *E. coli*, 1381
Colicinogeny
Anti-O157 colicinogenic *E. coli*, 1381
Coliform(s)
A thin tube cultivation method for determining coliform counts, 88
Rapid microbial detection in raw milk, 1447
Coliform enumeration
A thin tube cultivation method for determining coliform counts, 88
Collagen-induced arthritis
Oral intake of *L. delbrueckii* subsp. *bulgaricus*, 153
Colonization
Adhesion and colonization of *V. cholerae* O1 on crustacea, 492
Colonization resistance
In vitro competitive exclusion assay, 746
Color
Influence of temperature on product quality and radiation sensitivity, 1406
Irradiating bologna that contains dextrose, 1750
Quality and stability of PEF-processed orange juice, 1623
Community-level physiological profiling
Ecology of sprout-associated microbial communities, 1903
Compact Dry
Dry sheet media comparison, 423
Compatible solute uptake
Specific solute effects in *S. aureus*, 1008
Competition
Anti-O157 colicinogenic *E. coli*, 1381
E. coli growth in ground beef, 1535
Competitive exclusion
In vitro competitive exclusion assay, 746
Competitive inhibition
Competitive inhibition of *L. monocytogenes*, 316
Competitive inhibition of sublethally injured *L. monocytogenes*, 643
Concentration
Detection of caliciviruses from food contact surfaces, 999
Conductance
Determination of sanitizers, 1422
Electrical detection of campylobacters, 1660
Identificaiton of *E. coli* O157:H7 by a conductance method, 12
Confocal laser microscopy
Efficacy enhancement of TSP against biofilm bacteria, 627
Confocal scanning laser microscopy
Disinfection evasion of *E. coli* O157:H7 on apple tissues, 251
Consumer
Safety of consumer handling of produce, 1287
Consumer acceptance
Acceptance of sanitized lettuce, 1221
Consumer acceptance of apples treated with GRAS chemicals, 106
Contamination
E. coli O157 on cattle hides, 1172
Gloves and *E. coli* on meat, 1045
Reduced contamination of lamb carcasses in low-throughput abattoirs, 41
Controlled atmospheres
Pota and octopus under controlled atmospheres, 140
Cooked (and) chilled food
Activity of *Paenibacillus* and *Bacillus*, 806
Cooked meat products
Prediction of *S. aureus* growth in cooked meat products, 659
Cooked sausages
HPLC determination of ascorbic acid in cooked sausages, 1771
Corn
Influence of temperature on product quality and radiation sensitivity, 1406
Coumaphos
Determination of acaricide residues in honey by HPLC, 161
Cow's milk
Identification of cow's milk in "buffalo" cheese, 362
Crab
Adhesion and colonization of V. cholerae O1 on crustacea, 492
Crab analogs
Heat pasteurization process for crab analogs, 130
Crawfish
Detection of *Listeria* in crawfish, 1735
Cross-agglutination
Cross-agglutination between *V. cholerae* O155 and O139 antisera, 670
Cross-contamination
E. coli-lettuce cross-contamination, 465
Cross-inhibition
Cross-inhibition among *L. lactis* from same ecological niche, 205
cry9C
Analysis of flour and food samples for *cry9C* from bioengineered corn, 426
Cryptosporidium
Detection of parasites in irrigation waters, 378
Cryptosporidium parvum oocysts
Detection of *C. parvum* in milk, 1345
Cucumber
Bacterial adhesion to cucumbers, 1881
Cull cows
Characterization of *Salmonella* from dairy farms, 1100
Culture method
Comparison between VIDAS and culture method for *Salmonella* recovery, 1656
Cut vegetable
Nitrogen gas packaging of fresh-cut vegetables, 326
Cyclopiazonic acid
Production of CPA by *P. commune* on meat extract, 988
Cymiazole
Determination of acaricide residues in honey by HPLC, 161
Cysticercosis

Viability of *T. solium* metacestodes in Mexican food, 666
Cyt *b*
PCR-RFLPs of flatfish species, 1016
Cytochrome *b* gene
Species and toxin identification of fish fillet, 1670
Cytolethal distending toxin
Examination of *Arcobacter* for toxin, 1789

Dairy
Prevalence of *E. coli* O157:H7 on dairy farms, 752
Dairy foods
Bacterial concentration with magnetized zirconium hydroxide, 1806
Dairy plants
Argentinian bacteriophages, 1597
Decarboxylase activity
Iced storage of cod: decarboxylase activity and biogenic amines, 1152
Decimal reduction time
Influence of nisin on the thermal resistance of *B. cereus*, 415
Decontamination
Skin site influences on TSP effect, 853
Deli meats
GRAS preservatives for *L. monocytogenes*, 794
Postpackage pasteurization of deli meats, 963
deMan Rogosa Sharpe medium
Antifungal activity of sodium acetate, 1188
Detection
Campylobacter PCR ELISA, 760
Detection of caliciviruses from food contact surfaces, 999
Electrical detection of campylobacters, 1660
NASBA method to detect *S. enterica*, 1177
Detection sensitivity
Efficiency of *E. coli* O157:H7 DNA extraction from food, 1775
Dextrose
Irradiating bologna that contains dextrose, 1750
Diacetate
Modeling *L. monocytogenes* growth in cured RTE meat products, 651
Diacetyl
Diacetyl, CO_2, and beef spoilage, 523
4,4′-Dibromobenzophenone
Determination of acaricide residues in honey by HPLC, 161
Dicing machine
Transfer of *L. monocytogenes* with a dicer, 1129
Dishwashing liquid
Effects of dishwashing liquid on pathogens, 61
Disinfectants
Growth phase influences *S. aureus* disinfectant resistance, 124
Disinfection
Disinfection evasion of *E. coli* O157:H7 on apple tissues, 251
Divercin V41
Growth of *C. divergens* in cold-smoked salmon, 333
DNA extraction
Efficiency of *E. coli* O157:H7 DNA extraction from food, 1775
DNA nonradioactive probe
Growth of *V. parahaemolyticus* in American oysters, 970
DNA sequences
PCR-RFLPs of flatfish species, 1016
Drying
Inactivation of *E. coli* O157:H7 on beef jerky during drying and storage, 1394
D-value
D and *z* of *Salmonella* and *Listeria*, 53
Effect of nisin on *B. cereus*, 419
Influence of lettuce type on recoverability and sensitivity of *E. coli*, 1388
Influence of temperature on product quality and radiation sensitivity, 1406
D_{10}-values
Effects of gamma irradiation on *S. aureus* and product packaging, 1800
Dynamic high pressure
High-pressure inactivation of milk pathogens, 345

E. coli
Detection of *E. coli* on beef and pork carcasses, 192
E. coli O157:H7
Fate of *L. monocytogenes* and *E. coli* O157:H7 in lettuce, 459
Ecological factors
Production of CPA by *P. commune* on meat extract, 988
Ecological niche
Cross-inhibition among *L. lactis* from same ecological niche, 205
Economics
Economic impact of an *E. coli* outbreak in Japan, 66
Edwardsiella tarda
Phosphate treatment of catfish, 1146
Egg
NASBA method to detect *S. enterica*, 1177
EHEC
E. coli O157:H7 and *Salmonella* culture methods, 1527
EHEC association with preharvest lettuce, 18
Quantitative PCR for detecting O157 and non-O157 EHEC, 1371
EHEC O157
Effect of shipping on *Salmonella* spp. and *E. coli* in feedyard cattle, 280
EHEC O157:H7
R-plasmid transfer to *E. coli* O157, 1038
Electrolyzed water
EO water for washing different surfaces, 1276
Electrophoretic mobility
Comparison of physicochemical surface properties of *Listeria* strains, 786
ELISA
Natural toxicants (mycotoxins), 219
Encephalitozoon intestinalis
Detection of parasites in irrigation waters, 378
Engineering
Process engineering variables, 222
Enrichment broths
Enrichment broth comparison for *L. monocytogenes*, 1333
Enterobacter aerogenes
EO water for washing different surfaces, 1276
Enterobacteriaceae
Enterobacteriaceae enumeration using Petrifilm plate, 1452
Enterococci
Characterization of dairy lactococci and enterococci, 1590
Enterotoxigenic staphylococci
Incidence of enterotoxigenic staphylococci and their toxins, 857
Enterotoxin
Plant extracts as inhibitors of *C. perfringens*, 1667
Enterotoxin A
S. aureus growth and enterotoxin A production, 199
Enumeration
Enterobacteriaceae enumeration using Petrifilm plate, 1452
Enumeration of *L. monocytogenes* in cabbage, 1329
Environment
Salmonella in swine production ecosystems, 1861
Environmental samples
Salmonellae in abattoir environments, 1869
Enzyme immunoassay
EIA for screening of PSP toxin–contaminated shellfish, 1304
Enzyme-linked immunofiltration assay
Screening of sulfamethazine with ELISA and ELIFA, 820
Enzyme-linked immunosorbent assay
Aflatoxins and ochratoxin A in poultry feeds, 1338
Campylobacter PCR ELISA, 760
Screening of sulfamethazine with ELISA and ELIFA, 820
Epinephelus guaza
Fish species identification by RAPD, 432
Escherichia coli
Adhesion of *E. coli* O157:H7 to water distribution pipes, 1970
Attachment of bacteria to cantaloupe surfaces, 1093
Bactericidal activities of plant essential oils, 1545
Detecting *E. coli* in acidic juice, 1943

E. coli field study, 471
E. coli inactivation by combination of nisin, PEF, and NaCl, 1253
E. coli O157:H7 and *Salmonella* on mung bean seed, 848
Efficacy of sanitation in a cider mill, 911
Gloves and *E. coli* on meat, 1045
Household sanitizers' effectiveness against E. coli on lettuce, 1646
Identification of *E. coli* O157:H7 by a conductance method, 12
Inactivation of *E. coli* O157:H7 on beef jerky during drying and storage, 1394
Shiga toxin-producing *E. coli,* 1322
Escherichia coli O157
Cheese artificially contaminated with low levels of pathogens, 508
Pathogens in lairages, 931
Survival and growth of E. coli O157 in ground beef, 1106
Escherichia coli O157:H−
PCR assay for *E. coli* O157:H7 and O157:H−, 5
Escherichia coli O157:H7
Acid adaptation affects the characteristics of *E. coli* O157:H7, 260
Antimicrobial produce treatment with GRAS chemicals, 100
Anti-O157 colicinogenic *E. coli,* 1381
Bactericidal effectiveness of calcinated calcium on tomatoes, 1706
Biosensor detection of *E. coli* O157:H7, 596
Combined effect of mustard and acetic acid, 1632
Control of *E. coli* O157:H7 in apple cider, 476
Death of pathogens in garlic butter, 1976
Disinfection evasion of *E. coli* O157:H7 on apple tissues, 251
Distribution of *E. coli* O157:H7 in ground beef, 1894
E. coli growth in ground beef, 1535
E. coli-lettuce cross-contamination, 465
E. coli O157:H7 in coleslaw, 845
E. coli O157:H7 in Feta and Telemes cheeses, 609
E. coli O157:H7 in Turkish cattle, 1637
E. coli O157:H7 on cut apples in modified atmospheres, 1641
Efficiency of *E. coli* O157:H7 DNA extraction from food, 1775
Fate of *E. coli* O157:H7 during silage fermentation, 1854
Fate of *E. coli* O157:H7 in soudjouk, 1541
Growth of pathogens in DFD beef, 196
High-pressure inactivation of milk pathogens, 345
Inactivation of pathogens on lettuce, 1215
Incidence of E. coli O157:H7 in ground beef patties, 1363
Irrigation and transmission of *E. coli* O157:H7, 673
Microbial competitors on fresh vegetables, 1909
Microbiological beef carcass-sampling methods, 621
Ozone treatment of alfalfa seeds, 447
PCR assay for *E. coli* O157:H7 and O157:H−, 5
Prevalence of *E. coli* O157:H7 on dairy farms, 752
Removal of *E. coli* O157:H7 from beef carcasses, 26
Survival of *E. coli* O157:H7 in acidic meat washings, 33
Survival of *E. coli* O157:H7 in apples, 1075
Synergism between nisin and heat against *E. coli,* 408
Escherichia coli O157:H7 outbreak
Economic impact of an *E. coli* outbreak in Japan, 66
Essential oil constitutents
Bactericidal activities of plant essential oils, 1545
Essential oils
Bactericidal activities of plant essential oils, 1545
Esterase
Esterase and lipase of lactic acid bacteria, 1997
Evanescent-wave biosensor
Biosensor detection of *E. coli* O157:H7, 596
Ewe's milk
Esterase and lipase of lactic acid bacteria, 1997
Spiral system for assessment of microbial flora in ewe's milk, 1281
Excimer laser
Cold pasteurization of milk using pulsed UV laser light, 1480

Farm
Antibiotic resistance of *Listeria* in farms and sheds, 1796
Fat level
E. coli growth in ground beef, 1535
Fecal indicators
Detection of enteric bacteriophages in meat, 93
Feces
2-Alkylcyclobutanones in adipose tissues of rats, 1610
Determination of pyrimethamine in feeds, 688
Feedlot
Salmonella in cattle and ground beef, 484
Feline calicivirus
Pressurization of enteric viruses, 1605
Fermentation
Fate of *E. coli* O157:H7 in soudjouk, 1541
Fermented red bean
Antioxidative and mutagenic properties of fermented red bean, 1463
Feta cheese
E. coli O157:H7 in Feta and Telemes cheeses, 609
Fish
Anisakis high-pressure death, 383
Fish species identification
Fish species identification by RAPD, 432
5-log reduction
Control of *E. coli* O157:H7 in apple cider, 476
Flavor
Quality and stability of PEF-processed orange juice, 1623
Flumethrin
Determination of acaricide residues in honey by HPLC, 161
Fluorogenic assay
Detecting *E. coli* in acidic juice, 1943
Fluorogenic probe
Real-time PCR detection of bovine DNA, 1158
Food
2-Alkylcyclobutanones in adipose tissues of rats, 1610
Antimicrobial-resistant *Salmonella,* 603
Campylobacter PCR ELISA, 760
Dry sheet media comparison, 423
Food immunogenicity, 1988
Shiga toxin-producing *E. coli,* 1322
Food additives
Combined treatment in food irradiation, 981
Foodborne
E. coli O157 on cattle hides, 1172
Sensitivity of methods for isolation of *Arcobacter,* 1784
Foodborne illness
Aeromonas species in foods, 575
A risk-based restaurant inspection system in Los Angeles County, 367
Foodborne outbreaks
Salmonella serotypes in nonhuman sources, 1041
Foodborne pathogens
Bacterial concentration with magnetized zirconium hydroxide, 1806
E. coli O157:H7 and *Salmonella* culture methods, 1527
Food contact surfaces
Detection of caliciviruses from food contact surfaces, 999
Food poisoning
Tetrodotoxin in gastropods implicated in illness, 1341
Toxin and fish species in fish fillets, 389
Food processing
Control of *L. monocytogenes* in the food-processing environment, 709
Food safety
Bactericidal activities of plant essential oils, 1545
Fate of *E. coli* O157:H7 in soudjouk, 1541
Fate of *L. monocytogenes* on frankfurters containing potassium lactate, 308
Growth and aflatoxin production, 1483
Growth of pathogens in DFD beef, 196
Method for detection of enteric viruses, 1962
Quantitative PCR for detecting O157 and non-O157 EHEC, 1371
Ready-to-eat cooked food safety, 636
Recovery of *L. monocytogenes,* 567
Salmonella in swine production ecosystems, 1861
Fourier transform infrared spectroscopy
Effects of gamma irradiation on *S. aureus* and product packaging, 1800

Frankfurters
Control of *L. monocytogenes* in frankfurters, 299
Fate of *L. monocytogenes* on frankfurters containing potassium lactate, 308
L. monocytogenes on frankfurters, 291
Recovery of *L. monocytogenes*, 567
Free amino acids
Biogenic amines in a typical Italian cheese, 1498
Free radical
Antioxidant acitivity of edible truffles and mushrooms, 1614
Frequency
E. coli O157:H7 in Turkish cattle, 1637
Freshcut cantaloupe
L. monocytogenes on cantaloupe, 924
Fresh-cut lettuce
Superatmospheric oxygen packaging of fresh mixed salads, 1565
Fresh-cut produce
Microbial competitors on fresh vegetables, 1909
Fresh vegetables
Effect of frozen acidic electrolyzed water, 411
Frozen
Antioxidant acitivity of edible truffles and mushrooms, 1614
Frozen acidic electrolyzed water
Effect of frozen acidic electrolyzed water, 411
Frozen vegetable
Influence of temperature on product quality and radiation sensitivity, 1406
Fructooligosaccharide
Honey and intestinal bifidobacteria, 214
Fruit juice
Detecting *E. coli* in acidic juice, 1943
Fully cooked chicken
Surface pasteurization of chicken products, 1561
Fumaric acid
Control of *E. coli* O157:H7 in apple cider, 476
Fumonisin(s)
Inhibition of fungal growth and mycotoxin production by spice oils, 683
PCR detection of mycotoxigenic *Fusarium* spp., 1955
Toxicity of fumonisin and moniliformin to swine, 373
Fungal contamination
Detecting *Alternaria* in grains by PCR, 1433
Further processing
Listeria in poultry further processing, 1574
Fusarium
PCR detection of mycotoxigenic *Fusarium* spp., 1955
Fusarium graminearum
PCR detection of mycotoxigenic *Fusarium* spp., 1955
Fusarium moniliforme
Inhibition of fungal growth and mycotoxin production by spice oils, 683
Fusarium verticillioides
PCR detection of mycotoxigenic *Fusarium* spp., 1955

Galactooligosaccharide
Honey and intestinal bifidobacteria, 214
Gamma
Influence of lettuce type on recoverability and sensitivity of *E. coli*, 1388
Influence of temperature on product quality and radiation sensitivity, 1406
Gamma irradiation
Effects of gamma irradiation on *S. aureus* and product packaging, 1800
IM meat products using hurdle technology, 1628
Nitrite and nitrosamine reduction by irradiation, 1493
Reduction of egg hypersensitivity by ionizing radiation, 1192
Reduction of egg white allergenicity by ionizing radiation and heating, 1196
Reduction of *L. monocytogenes* in sandwiches by gamma irradiation, 1740
Gamma radiation
Irradiating bologna that contains dextrose, 1750
Garlic
Death of pathogens in garlic butter, 1976
Inhibition of heterocyclic aromatic amine formation, 1766
Gas production
Reduction of gas formation in ground beef chubs, 1651
Gastrointestinal barrier
Review of nitrate and nitrite's safety and role in host defense, 872
Gastropod
Tetrodotoxin in gastropods implicated in illness, 1341
Genetic variation
Genetic variation and aflatoxin resistance, 167
Giardia
Detection of parasites in irrigation waters, 378
Gloves
Gloves and *E. coli* on meat, 1045
β-Glucuronidase activity
Milk safety, 864
Glufosinate-ammonium
Growth and aflatoxin production, 1483
Glycerol
Specific solute effects in *S. aureus*, 1008
Goat cheese
Spiral plating method for microbial counts in goat cheese, 339
Golden Delicious
$CaCl_2$/sucrose combination on mold and *L. monocytogenes* interaction, 172
Survival of *E. coli* O157:H7 in apples, 1075
Gonyautoxin
EIA for screening of PSP toxin–contaminated shellfish, 1304
Grape musts
Hydrogen sulphide production by wine yeasts, 1033
Gray mold
Enhancement of biocontrol activity of postharvest diseases, 178
Greenhouse
Food safety program for greenhouse vegetables, 918
Grinding process
Distribution of *E. coli* O157:H7 in ground beef, 1894
GroEL
Heat shock of *V. parahaemolyticus*, 499
Ground beef
Biosensor detection of *E. coli* O157:H7, 596
Combined treatment in food irradiation, 981
Diacetyl, CO_2, and beef spoilage, 523
Distribution of *E. coli* O157:H7 in ground beef, 1894
E. coli growth in ground beef, 1535
H. pylori enrichment culture, 1949
Incidence of *E. coli* O157:H7 in ground beef patties, 1363
Inhibition of heterocyclic aromatic amine formation, 1766
Occurrence of *Salmonella* Typhimurium DT104 in ground beef, 403
Salmonella in cattle and ground beef, 484
Survival and growth of *E. coli* O157 in ground beef, 1106
Salmonella testing of raw meat and poultry products, 937
Ground beef chubs
Reduction of gas formation in ground beef chubs, 1651
Ground pork
L. monocytogenes in pigs and pork, 1470
Growth
Effect of nisin on *B. cereus*, 419
Germination of heat-treated *B. cereus* spores, 1930
Growth of and toxinogenesis by neurotoxigenic *C. butyricum* type E, 1267
Growth of *V. parahaemolyticus* in American oysters, 970
Growth kinetics
Enrichment broth comparison for *L. monocytogenes*, 1333
Growth phase
Growth phase influences *S. aureus* disinfectant resistance, 124
Growth predictive models
Growth of *C. divergens* in cold-smoked salmon, 333

Growth rate
Modeling *L. monocytogenes* growth in cured RTE meat products, 651
Guacamole
L. monocytogenes in avocado pulp and guacamole, 1745
Guillain-Barré syndrome
Campylobacter infection and pregnancy, 696

HACCP
Hygiene in retail butchers, 1428
Ham
VSV and ionizing radiation to eliminate *L. innocua* from ham, 1981
Harvest
Prevalence of *Listeria* in cabbage, 1728
Heat
Heat resistance of juice spoilage microorganisms, 1271
Synergism between nisin and heat against *E. coli*, 408
Heat inactivation
Carbon dioxide and thermal inactivation, 1924
Heating
Reduction of egg hypersensitivity by ionizing radiation, 1192
Reduction of egg white allergenicity by ionizing radiation and heating, 1196
Heat pasteurization
Heat pasteurization process for crab analogs, 130
Heat shock proteins
Heat shock of *V. parahaemolyticus*, 499
Heat sterilization
Validation of sterilization processes using immobilized bioindicators, 1134
Heat treatment(s)
Aeromonas species in foods, 575
Detection and elimination of *Salmonella* from alfalfa seed, 452
Germination of heat-treated *B. cereus* spores, 1930
L. plantarum and *S. cerevisiae* in orange juice, 1586
Helicobacter pylori
H. pylori enrichment culture, 1949
Hemolytic-uremic syndrome
Quantitative PCR for detecting O157 and non-O157 EHEC, 1371
Hepatitis A virus
Detection of HAV in produce and shellfish by PCR, 393
Method for detection of enteric viruses, 1962
Pressurization of enteric viruses, 1605
Herbicide
Growth and aflatoxin production, 1483
Heterocyclic aromatic amine
Inhibition of heterocyclic aromatic amine formation, 1766
Heterozygosity
Genetic variation and aflatoxin resistance, 167
High oxygen atmosphere
Superatmospheric oxygen packaging of fresh mixed salads, 1565
High pressure
Anisakis high-pressure death, 383
Rotavirus and new technologies, 1441
Histamine formation
Modification of Niven's medium, 546
Histamine-forming bacteria
Modification of Niven's medium, 546
Hogs
L. monocytogenes in pigs and pork, 1470
Honey
Determination of acaricide residues in honey by HPLC, 161
Honey and intestinal bifidobacteria, 214
Honey analysis
Pesticide residue determination in bee products, 1502
Honeybees
Pesticide residue determination in bee products, 1502
Host resistance
Genetic variation and aflatoxin resistance, 167
Hot dog
GRAS preservatives for *L. monocytogenes*, 1411
Hot-fill-hold processed juices
Heat resistance of juice spoilage microorganisms, 1271
Household sanitizers
Household sanitizers' effectiveness against *E. coli* on lettuce, 1646
HPLC
Determination of acaricide residues in honey by HPLC, 161
Determination of pyrimethamine in feeds, 688
HPLC determination of ascorbic acid in cooked sausages, 1771
Human parasite
Anisakis high-pressure death, 383
Hurdles
E. coli inactivation by combination of nisin, PEF, and NaCl, 1253
Hurdle technology
IM meat products using hurdle technology, 1628
Hydrodynamic pressure
Hydrodynamic pressure and meat spoilage microorganisms, 571
Hydrodynamic shock wave
Penetration of bacteria hydrodynamic shock wave, 616
Hydrogen peroxide
Acceptance of sanitized lettuce, 1221
Antimicrobial produce treatment with GRAS chemicals, 100
Consumer acceptance of apples treated with GRAS chemicals, 106
Inactivation of pathogens on lettuce, 1215
Hydrogen sulphide
Hydrogen sulphide production by wine yeasts, 1033
Hydrophobic grid membrane field
Detection of *V. parahaemolyticus* and *V. vulnificus* on HGMF, 1049
Hydrophobicity
Bacterial adhesion to cucumbers, 1881
Hygiene
Hygiene in retail butchers, 1428
Hypersensitivity
Reduction of egg hypersensitivity by ionizing radiation, 1192
Hypochlorite
Detection and elimination of *Salmonella* from alfalfa seed, 452

iap gene
PCR confirmation of *L. monocytogenes*, 111
Ice
Multicenter study of 15 ready-to-eat food surveys, 146
Ice packing
Effect of frozen acidic electrolyzed water, 411
Ice water
Sardines stored in water and ice, 1024
Iced storage
Iced storage of cod: decarboxylase activity and biogenic amines, 1152
Identification
Cross-agglutination between *V. cholerae* O155 and O139 antisera, 670
Identification of *C. jejuni* by fluorogenic PCR assay, 1712
Immersion chilling
Microbial profile for air- and immersion-chilled broilers, 948
Immobilization
Validation of sterilization processes using immobilized bioindicators, 1134
Immunoassay
EIA for screening of PSP toxin–contaminated shellfish, 1304
Rapid detection of *Salmonella* in foods, 552
Immunogenicity
Food immunogenicity, 1988
Immunomagnetic separation–polymerase chain reaction
Detection of *C. parvum* in milk, 1345
Impedance
Determination of sanitizers, 1422
Electrical detection of campylobacters, 1660
Inactivation
Ozone treatment of alfalfa seeds, 447
Rotavirus and new technologies, 1441
Inbred
Genetic variation and aflatoxin resistance, 167
Incidence

Incidence and antimicrobial resistance of *Listeria* spp., 1888
Incidence of *E. coli* O157:H7 in ground beef patties, 1363
Indicator microorganisms
Spiral system for assessment of microbial flora in ewe's milk, 1281
Infant diets
Effect of nisin on *B. cereus*, 419
Inhibition
Hydrolyzed chitosan against spoilage yeasts, 828
Inhibition of platelet aggregation
Inhibition of platelet aggregation by κ-casein macropeptides, 1992
Injured cell recovery
L. plantarum and *S. cerevisiae* in orange juice, 1586
Injury
Recovery of airborne microorganisms with TAL media, 1488
Innate immunity
Review of nitrate and nitrite's safety and role in host defense, 872
Interferon-γ
Oral intake of *L. delbrueckii* subsp. *bulgaricus*, 153
Intestinal bifidobacteria
Honey and intestinal bifidobacteria, 214
Inulin
Honey and intestinal bifidobacteria, 214
invA
PCR detection of *Salmonella* in poultry environment, 1227
In vitro assay
In vitro competitive exclusion assay, 746
Ionizing radiation
Irradiating bologna that contains dextrose, 1750
Virulence plasmid and *Y. enterocolitica* radiation resistance, 556
VSV and ionizing radiation to eliminate *L. innocua* from ham, 1981
Irradiated
E. coli growth in ground beef, 1535
Irradiation
2-Alkylcyclobutanones in adipose tissues of rats, 1610
Combined treatment in food irradiation, 981
Control of microbial flora and *L. monocytogenes* in trout, 515
Influence of lettuce type on recoverability and sensitivity of *E. coli*, 1388
Influence of temperature on product quality and radiation sensitivity, 1406
L. monocytogenes and sprouts, 1259
Quality of irradiated fresh-cut lettuce, 1760
Irrigation
E. coli field study, 471
EHEC association with preharvest lettuce, 18
Irrigation and transmission of *E. coli* O157:H7, 673
Irrigation water
Detection of parasites in irrigation waters, 378
Prevalence of *Listeria* in cabbage, 1728
Isolates
Antimicrobial-resistant *Salmonella*, 603
Isolation
Prevalence of *Arcobacter* in raw ground pork, 1700
Sensitivity of methods for isolation of *Arcobacter*, 1784
Isolation methods
Prevalence of *A. butzleri* in cattle, 1849

Japan
Economic impact of an *E. coli* outbreak in Japan, 66
Jerky
Inactivation of *E. coli* O157:H7 on beef jerky during drying and storage, 1394
Jonathan
Survival of *E. coli* O157:H7 in apples, 1075
Juices
Heat resistance of juice spoilage microorganisms, 1271

Kitchen sponge
Effects of dishwashing liquid on pathogens, 61

Lactate
Modeling *L. monocytogenes* growth in cured RTE meat products, 651
Growth of *C. divergens* in cold-smoked salmon, 333
Lactic acid
Antimicrobial produce treatment with GRAS chemicals, 100
Consumer acceptance of apples treated with GRAS chemicals, 106
Removal of *E. coli* O157:H7 from beef carcasses, 26
Lactic acid and nisin solution
Reduction of contamination with lactic acid and nisin, 1780
Lactic acid bacteria
Antifungal activity of lactic bacteria, 1309
Argentinian bacteriophages, 1597
Competitive inhibition of *L. monocytogenes*, 316
Esterase and lipase of lactic acid bacteria, 1997
Lactic starter
Hydrolyzed chitosan against spoilage yeasts, 828
Lactobacillus
Antifungal activity of sodium acetate, 1188
Lactobacillus bulgaricus OLL1073R-1
Oral intake of *L. delbrueckii* subsp. *bulgaricus*, 153
Lactobacillus hilgardii
L. hilgardii and wine phenolic compounds, 211
Lactobacillus plantarum
L. plantarum and *S. cerevisiae* in orange juice, 1586
Lactococcus lactis
Cross-inhibition among *L. lactis* from same ecological niche, 205
Inactivation of *Lactococcus* phages, 1756
Lactuca sativa
Influence of lettuce type on recoverability and sensitivity of *E. coli*, 1388
Lairage
E. coli O157 on cattle hides, 1172
Pathogens in lairages, 931
Lamb
Reduced contamination of lamb carcasses in low-throughput abattoirs, 41
Laser scanning confocal microscopy
Penetration of bacteria hydrodynamic shock wave, 616
Lates niloticus
Fish species identification by RAPD, 432
Lead
Lead leaching from microwavable plastic ware, 1166
Lettuce
Acceptance of sanitized lettuce, 1221
E. coli field study, 471
E. coli-lettuce cross-contamination, 465
EHEC association with preharvest lettuce, 18
Fate of *L. monocytogenes* and *E. coli* O157:H7 in lettuce, 459
Household sanitizers' effectiveness against *E. coli* on lettuce, 1646
Inactivation of pathogens on lettuce, 1215
Irrigation and transmission of *E. coli* O157:H7, 673
Quality of irradiated fresh-cut lettuce, 1760
Licensing
Hygiene in retail butchers, 1428
Lima bean
Influence of temperature on product quality and radiation sensitivity, 1406
Lipase
Esterase and lipase of lactic acid bacteria, 1997
Lipid oxidation
Irradiating bologna that contains dextrose, 1750
Lipoxygenase
Aflatoxin in soybean seeds, 1984
Liquid chromatography
Production of CPA by *P. commune* on meat extract, 988
Listeria
D and *z* of *Salmonella* and *Listeria*, 53
Surface pasteurization of chicken products, 1561
Listeria innocua
Comparison of physicochemical surface properties of *Listeria* strains, 786

VSV and ionizing radiation to eliminate *L. innocua* from ham, 1981
Listeria monocytogenes
Antibiotic resistance of *Listeria* in farms and sheds, 1796
Antimicrobial produce treatment with GRAS chemicals, 100
Attachment of bacteria to cantaloupe surfaces, 1093
Bacterial concentration with magnetized zirconium hydroxide, 1806
Bactericidal activities of plant essential oils, 1545
Bactericidal effectiveness of calcinated calcium on tomatoes, 1706
$CaCl_2$/sucrose combination on mold and *L. monocytogenes* interaction, 172
Cheese artificially contaminated with low levels of pathogens, 508
Comparison of physicochemical surface properties of *Listeria* strains, 786
Competitive inhibition of *L. monocytogenes*, 316
Competitive inhibition of sublethally injured *L. monocytogenes*, 643
Control of *Listeria* by diacetate and lactate, 116
Control of *L. monocytogenes* in frankfurters, 299
Control of *L. monocytogenes* in the food-processing environment, 709
Control of microbial flora and *L. monocytogenes* in trout, 515
Death of pathogens in garlic butter, 1976
Detection of *Listeria* in crawfish, 1735
Effect of Bac^+ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799
Effect of cinnamon on *L. monocytogenes*, 1663
Enrichment broth comparison for *L. monocytogenes*, 1333
Fate of *L. monocytogenes* and *E. coli* O157:H7 in lettuce, 459
Fate of *L. monocytogenes* on frankfurters containing potassium lactate, 308
GRAS preservatives for *L. monocytogenes*, 794, 1411
Growth of pathogens in DFD beef, 196
High-pressure inactivation of milk pathogens, 345
Inactivation of *L. monocytogenes* biofilms with sanitizers, 1717
Inactivation of pathogens on lettuce, 1215
Irradiating bologna that contains dextrose, 1750
L. monocytogenes and sprouts, 1259
L. monocytogenes in avocado pulp and guacamole, 1745
L. monocytogenes on cantaloupe, 924
L. monocytogenes on frankfurters, 291
L. monocytogenes virulence and pathogenicity, 1811
Listeria in poultry further processing, 1574
Microbial competitors on fresh vegetables, 1909
Miniaturized MPN recovery of stressed *Listeria* cells, 1122
Modeling *L. monocytogenes* growth in cured RTE meat products, 651
Multiplex PCR for *Listeria* and *L. monocytogenes*, 780
PCR confirmation of *L. monocytogenes*, 111
Phosphate treatment of catfish, 1146
Postpackage pasteurization of deli meats, 963
Prevalence of *Listeria* in cabbage, 1728
Recovery of *L. monocytogenes*, 567
Reduction of foodborne pathogens in mung bean sprouts, 1088
Reduction of *L. monocytogenes* in sandwiches by gamma irradiation, 1740
Skin site influences on TSP effect, 853
Transfer of *L. monocytogenes* with a dicer, 1129
Listeria spp.
Detection of *Listeria* in crawfish, 1735
Incidence and antimicrobial resistance of *Listeria* spp., 1888
Low-temperature storage
Effect of frozen acidic electrolyzed water, 411
Lysozyme
Inactivation of *Salmonella* in orange juice, 1081
Nonlytic inactivation mechanism of lysozyme, 1916

MAP (modified atmosphere packaging)
Superatmospheric oxygen packaging of fresh mixed salads, 1565
Marination
Inactivation of *E. coli* O157:H7 on beef jerky during drying and storage, 1394
Mashed potatoes
Nisin control of bacterial growth in pasteurized mashed potatoes, 1580
Mass spectrometry
Production of CPA by *P. commune* on meat extract, 988
Meals
Incidence of enterotoxigenic staphylococci and their toxins, 857
Production of CPA by *P. commune* on meat extract, 988
Meat(s)
Detection of *E. coli* on beef and pork carcasses, 192
Detection of enteric bacteriophages in meat, 93
E. coli O157 on cattle hides, 1172
E. coli O157:H7 and *Salmonella* culture methods, 1527
Efficacy enhancement of TSP against biofilm bacteria, 627
Fate of *L. monocytogenes* on frankfurters containing potassium lactate, 308
Gloves and *E. coli* on meat, 1045
Recovery of *L. monocytogenes*, 567
Meat and bone meal
Real-time PCR detection of bovine DNA, 1158
Meat decontamination
Survival of *E. coli* O157:H7 in acidic meat washings, 33
Meat decontamination washings
Inactivation of *L. monocytogenes* biofilms with sanitizers, 1717
Meat product counts
Aerobic and psychrotrophic plate counts, 1200
Meat products
D and *z* of *Salmonella* and *Listeria*, 53
IM meat products using hurdle technology, 1628
Mechanically separated turkey meat
Multiplex PCR for *Listeria* and *L. monocytogenes*, 780
Medical costs
Economic impact of an *E. coli* outbreak in Japan, 66
Membrane perturbation
Nonlytic inactivation mechanism of lysozyme, 1916
Mesophilic milk fermentation
Competitive inhibition of sublethally injured *L. monocytogenes*, 643
Metacestodes viability
Viability of *T. solium* metacestodes in Mexican food, 666
Microbial
Microbial evaluation of produce, 677
Microbial adhesion to solvents
Comparison of physicochemical surface properties of *Listeria* strains, 786
Microbial communities
Ecology of sprout-associated microbial communities, 1903
Microbial diversity
Ecology of sprout-associated microbial communities, 1903
Microbial quality
Microbial water quality in urban Trinidad, 1297
Superatmospheric oxygen packaging of fresh mixed salads, 1565
Microbiological analysis
Spiral plating method for microbial counts in goat cheese, 339
Microbiological quality
Multicenter study of 15 ready-to-eat food surveys, 146
Ready-to-eat cooked food safety, 636
Microbiology
Control of microbiological contaminatin on hog carcasses, 1248
Detection of *E. coli* on beef and pork carcasses, 192
Microorganisms
Hydrodynamic pressure and meat spoilage microorganisms, 571
Recovery of airborne microorganisms with TAL media, 1488
Microsporidia
Detection of parasites in irrigation waters, 378
Microwavable plastic ware
Lead leaching from microwavable plastic ware, 1166
Microwave
Lead leaching from microwavable plastic ware, 1166
Mild heat
Acceptance of sanitized lettuce, 1221
Milk
Carbon dioxide and thermal inactivation, 1924
Detection of *C. parvum* in milk, 1345

Effect of nisin on *B. cereus*, 419
H. pylori enrichment culture, 1949
Influence of nisin on the thermal resistance of *B. cereus*, 415
Microbial degradation of P-compounds in milk, 1179
Milk bacteria
Cold pasteurization of milk using pulsed UV laser light, 1480
Miniaturized MPN
Miniaturized MPN recovery of stressed *Listeria* cells, 1122
Miniaturized system
A thin tube cultivation method for determining coliform counts, 88
Model
Carbon dioxide and thermal inactivation, 1924
Model assessment
Prediction of *S. aureus* growth in cooked meat products, 659
Modified atmosphere(s)
E. coli O157:H7 on cut apples in modified atmospheres, 1641
Patulin reduction using modified atmospheres and packaging, 867
Quality of irradiated fresh-cut lettuce, 1760
Modified atmosphere packaging
Nitrogen gas packaging of fresh-cut vegetables, 326
Mold(s)
$CaCl_2$/sucrose combination on mold and *L. monocytogenes* interaction, 172
Heat resistance of juice spoilage microorganisms, 1271
Microbial evaluation of produce, 677
Moniliformin
Toxicity of fumonisin and moniliformin to swine, 373
Monoclonal antibody
EIA for screening of PSP toxin–contaminated shellfish, 1304
Mouse model
Food immunogenicity, 1988
Multiple antimicrobial interventions
Reduction of gas formation in ground beef chubs, 1651
Multiplex PCR
Characterization of *Campylobacter* isolates from swine, 266
Incidence and antimicrobial resistance of *Listeria* spp., 1888
L. monocytogenes in pigs and pork, 1470
PCR detection of mycotoxigenic *Fusarium* spp., 1955
Mung bean seed
E. coli O157:H7 and *Salmonella* on mung bean seed, 848
Mung bean sprouts
Reduction of foodborne pathogens in mung bean sprouts, 1088
Mushroom
Antioxidant acitivity of edible truffles and mushrooms, 1614
Mustard
Combined effect of mustard and acetic acid, 1632
Mutagenesis
Antioxidative and mutagenic properties of fermented red bean, 1463
Mycotoxin
Growth and aflatoxin production, 1483

N_4-acetyl-sulfamethazine
Screening of sulfamethazine with ELISA and ELIFA, 820
NASBA
NASBA method to detect *S. enterica*, 1177
Natural antimicrobial
Combined treatment in food irradiation, 981
Natural microbial flora
Control of microbial flora and *L. monocytogenes* in trout, 515
Natural products
Plant extracts as inhibitors of *C. perfringens*, 1667
Nisin
E. coli inactivation by combination of nisin, PEF, and NaCl, 1253
Effect of nisin on *B. cereus*, 419
Germination of heat-treated *B. cereus* spores, 1930
Inactivation of *Salmonella* in orange juice, 1081
Influence of nisin on the thermal resistance of *B. cereus*, 415
Nisin control of bacterial growth in pasteurized mashed potatoes, 1580
Synergism between nisin and heat against *E. coli*, 408
Nitrate
Review of nitrate and nitrite's safety and role in host defense, 872
Nitrite
Review of nitrate and nitrite's safety and role in host defense, 872
Nitrogen
Hydrogen sulphide production by wine yeasts, 1033
Nitrogen gas packaging
Nitrogen gas packaging of fresh-cut vegetables, 326
Niven's medium
Modification of Niven's medium, 546
N-nitrosamines
Nitrite and nitrosamine reduction by irradiation, 1493
Nonhuman *Salmonella*
Salmonella serotypes in nonhuman sources, 1041
Nonstarter lactococci
Characterization of dairy lactococci and enterococci, 1590
Nonthermal inactivation
Effect of NaCl on *Shigella*, 774
Effect of organic acids on *Shigella*, 1417
Northern Ireland
Campylobacter spp. in RTE foods and raw poultry in Northern Ireland, 1326
Norwalk-like virus
Method for detection of enteric viruses, 1962
Norwalk virus
Detection of caliciviruses from food contact surfaces, 999
Pressurization of enteric viruses, 1605
Nozzles
Process engineering variables, 222
Nucleotides
Iced storage of cod: decarboxylase activity and biogenic amines, 1152
Nutraceuticals
Increased antibiotic and antimicrobial resistance from nutraceuticals, 528

Occurrence
Salmonella spp. on chicken carcasses, 1475
Ochratoxin A
Aflatoxins and ochratoxin A in poultry feeds, 1338
Octopus
Pota and octopus under controlled atmospheres, 140
Oligosaccharides
Honey and intestinal bifidobacteria, 214
On-farm food safety
Food safety program for greenhouse vegetables, 918
Orange juice
H. pylori enrichment culture, 1949
Inactivation of *Salmonella* in orange juice, 1081
L. plantarum and *S. cerevisiae* in orange juice, 1586
Quality and stability of PEF-processed orange juice, 1623
Oranges
Antimicrobial produce treatment with GRAS chemicals, 100
Osmoadaptation
Specific solute effects in *S. aureus*, 1008
Osmotic dehydration
$CaCl_2$/sucrose combination on mold and *L. monocytogenes* interaction, 172
Ovalbumin
Reduction of egg hypersensitivity by ionizing radiation, 1192
Ovomucoid
Reduction of egg white allergenicity by ionizing radiation and heating, 1196
Oxidative rancidity
Sardines stored in water and ice, 1024
Oysters
Refrigeration and alcohol effects on *A. hydrophila*, 560
Vibrios in retail oysters, 79
V. parahaemolyticus in shellfish, 1873
Ozonation
Ozone treatment of alfalfa seeds, 447

Ozone
Rotavirus and new technologies, 1441

Packaging
Patulin reduction using modified atmospheres and packaging, 867
Packing shed
Antibiotic resistance of *Listeria* in farms and sheds, 1796
Paenibacillus polymyxa
Activity of *Paenibacillus* and *Bacillus*, 806
Pantoea agglomerans
Enhancement of biocontrol activity of postharvest diseases, 178
Pasteur pipette
A thin tube cultivation method for determining coliform counts, 88
Pasteurization
Carbon dioxide and thermal inactivation, 1924
Postpackage pasteurization of deli meats, 963
Surface pasteurization of chicken products, 1561
Pathogen(s)
Effects of dishwashing liquid on pathogens, 61
Fate of *E. coli* O157:H7 in soudjouk, 1541
Fate of *L. monocytogenes* on frankfurters containing potassium lactate, 308
Recovery of *L. monocytogenes*, 567
Sensitivity of methods for isolation of *Arcobacter*, 1784
UV irradiation of selected pathogens, 1142
Pathogen distribution patterns
Distribution of *E. coli* O157:H7 in ground beef, 1894
Pathogenicity
L. monocytogenes virulence and pathogenicity, 1811
Patulin
Factors affecting patulin, 1937
Patulin reduction using modified atmospheres and packaging, 867
PCR
Analysis of flour and food samples for *cry9C* from bioengineered corn, 426
Campylobacter PCR ELISA, 760
Detecting *Alternaria* in grains by PCR, 1433
Detection of HAV in produce and shellfish by PCR, 393
Efficiency of *E. coli* O157:H7 DNA extraction from food, 1775
Enumeration of *L. monocytogenes* in cabbage, 1329
Examination of *Arcobacter* for toxin, 1789
Identification of *C. jejuni* by fluorogenic PCR assay, 1712
Identification of cow's milk in "buffalo" cheese, 362
Multiplex PCR for *Listeria* and *L. monocytogenes*, 780
PCR assay for *E. coli* O157:H7 and O157:H−, 5
PCR confirmation of *L. monocytogenes*, 111
PCR detection of *A. parasiticus* in peanuts, 840
PCR detection of *Salmonella* in poultry environment, 1227
Prevalence of *E. coli* O157:H7 on dairy farms, 752
PCR-RFLP
Clam species identification by PCR-RFLP, 692
PCR-RFLPs of flatfish species, 1016
Peanut kernels
PCR detection of *A. parasiticus* in peanuts, 840
Peas
Influence of temperature on product quality and radiation sensitivity, 1406
Pelt
Reduced contamination of lamb carcasses in low-throughput abattoirs, 41
Penicillium
Antifungal activity of lactic bacteria, 1309
Penicillium citrinum
Citrinin production and stability in cheese, 1317
Penicillium commune
Production of CPA by *P. commune* on meat extract, 988
Penicillium expansum
Antimicrobial activity against *P. expansum*, 834
Factors affecting patulin, 1937
Peracetic acid
Effectiveness of selected chemical sanitizers, 1117
Peroctanoic acid
Effectiveness of selected chemical sanitizers, 1117
Persistent contamination
Transfer of *L. monocytogenes* with a dicer, 1129
Pesticide residues
Pesticide residue determination in bee products, 1502
Pesticides
Antimicrobial activity against *P. expansum*, 834
Petrifilm
Dry sheet media comparison, 423
Petrifilm plates
Enterobacteriaceae enumeration using Petrifilm plate, 1452
pH
Effect of NaCl on *Shigella*, 774
pH condition
Reduction of egg white allergenicity by ionizing radiation and heating, 1196
Phage inactivation
Inactivation of *Lactococcus* phages, 1756
Phages
Inactivation of *Lactococcus* phages, 1756
Phenolic compounds
L. hilgardii and wine phenolic compounds, 211
Phosphatase
Microbial phosphatase test, 50
Phosphorous
Microbial degradation of P-compounds in milk, 1179
Physicochemical surface properties
Comparison of physicochemical surface properties of *Listeria* strains, 786
Pig
Y. pseudotuberculosis in pig tonsils, 540
Pleuronectiformes
PCR-RFLPs of flatfish species, 1016
Poliovirus
Method for detection of enteric viruses, 1962
Polymorphism
PFGE of *Campylobacter* from humans and retail poultry, 957
Polyphosphate additives
Microbial degradation of P-compounds in milk, 1179
Polyprion americanus
Fish species identification by RAPD, 432
Polysaccharide
Oral intake of *L. delbrueckii* subsp. *bulgaricus*, 153
Pork
Bacteriophage control of pork spoilage, 861
Control of microbiological contaminatin on hog carcasses, 1248
Detection of *E. coli* on beef and pork carcasses, 192
Prevalence of *Arcobacter* in raw ground pork, 1700
Sensitivity of methods for isolation of *Arcobacter*, 1784
Pork carcass
Comparison between VIDAS and culture method for *Salmonella* recovery, 1656
Pork chitterlings
L. monocytogenes in pigs and pork, 1470
Pork meat
Viability of *T. solium* metacestodes in Mexican food, 666
Postharvest
Enhancement of biocontrol activity of postharvest diseases, 178
Postprocessing contamination
Control of *L. monocytogenes* in frankfurters, 299
Pota
Pota and octopus under controlled atmospheres, 140
Potassium lactate
Fate of *L. monocytogenes* on frankfurters containing potassium lactate, 308
Potassium sorbate
GRAS preservatives for *L. monocytogenes*, 794, 1411
Poultry
Arcobacter spp. in poultry processing, 1233

Campylobacter spp. in RTE foods and raw poultry in Northern Ireland, 1326
Comparison of avian and human *Campylobacter*, 73
In vitro competitive exclusion assay, 746
Listeria in poultry further processing, 1574
PCR detection of *Salmonella* in poultry environment, 1227
Salmonella spp. on chicken carcasses, 1475
Poultry feeds
Aflatoxins and ochratoxin A in poultry feeds, 1338
Poultry meat
Skin site influences on TSP effect, 853
Poultry processing
Yeasts associated with poultry, 993
Poultry product counts
Aerobic and psychrotrophic plate counts, 1200
Poultry products
Incidence and antimicrobial resistance of *Listeria* spp., 1888
Salmonella testing of raw meat and poultry products, 937
Predictive microbiology
Effect of NaCl on *Shigella*, 774
Predictive microbiology
Prediction of *S. aureus* growth in cooked meat products, 659
Pregnancy
Campylobacter infection and pregnancy, 696
Preservation
Combined treatment in food irradiation, 981
Preservatives
Control of *E. coli* O157:H7 in apple cider, 476
Pressure
Process engineering variables, 222
Prevalence
Antibiotic resistance of *Salmonella*, 284
Characterization of *Salmonella* from dairy farms, 1100
Prevalence of *E. coli* O157:H7 on dairy farms, 752
Probiotics
Adhesion of dairy propionibacteria to intestinal epithelial tissue, 534
Procambarus spp.
Detection of *Listeria* in crawfish, 1735
Processed meats
Control of *Listeria* by diacetate and lactate, 116
Processing
Process engineering variables, 222
Produce
Process engineering variables, 222
Safety of consumer handling of produce, 1287
Product packaging
Effects of gamma irradiation on *S. aureus* and product packaging, 1800
Production
Salmonella in swine production ecosystems, 1861
Productivity losses
Economic impact of an *E. coli* outbreak in Japan, 66
Propionibacteria
Adhesion of dairy propionibacteria to intestinal epithelial tissue, 534
Proteolysis
Biogenic amines in a typical Italian cheese, 1498
Pseudomonas
Microbial degradation of P-compounds in milk, 1179
Pseudomonas spp.
Carbon dioxide and thermal inactivation, 1924
Psychrotrophic counts
Aerobic and psychrotrophic plate counts, 1200
Puffer
Species and toxin identification of fish fillet, 1670
Toxin and fish species in fish fillets, 389
Pulsed electric field(s)
E. coli inactivation by combination of nisin, PEF, and NaCl, 1253
Inactivation of *Salmonella* in orange juice, 1081
Rotavirus and new technologies, 1441
Pulsed electric field processing
Quality and stability of PEF-processed orange juice, 1623
Pulsed-field gel electrophoresis
Characterization of *Campylobacter* isolates from swine, 266
Comparison of avian and human *Campylobacter*, 73
E. coli O157 on cattle hides, 1172
Occurrence of *Salmonella* Typhimurium DT104 in ground beef, 403
PFGE of *Campylobacter* from humans and retail poultry, 957
Prevalence of *E. coli* O157:H7 on dairy farms, 752
Y. pseudotuberculosis in pig tonsils, 540
Pulsed-field gel electrophoresis stability
PFGE of *Campylobacter* from humans and retail poultry, 957
Pulsed ultraviolet light
Cold pasteurization of milk using pulsed UV laser light, 1480
Pyrimethamine
Determination of pyrimethamine in feeds, 688

Quality
Quality of irradiated fresh-cut lettuce, 1760
Quaternary ammonia
Effectiveness of selected chemical sanitizers, 1117

RABIT
Electrical detection of campylobacters, 1660
Radiation pasteurization
Influence of lettuce type on recoverability and sensitivity of *E. coli*, 1388
Influence of temperature on product quality and radiation sensitivity, 1406
Random amplified polymorphic DNA
Fish species identification by RAPD, 432
Rapid detection
PCR assay for *E. coli* O157:H7 and O157:H−, 5
Rapid estimation
Microbial phosphatase test, 50
Rapid method(s)
A thin tube cultivation method for determining coliform counts, 88
Rapid detection of *Salmonella* in foods, 552
Rapid microbial detection in raw milk, 1447
Spiral plating method for microbial counts in goat cheese, 339
Raw milk
High-pressure inactivation of milk pathogens, 345
PCR confirmation of *L. monocytogenes*, 111
Rapid microbial detection in raw milk, 1447
Reactive arthritis
Campylobacter infection and pregnancy, 696
Ready-to-eat cooked food
Ready-to-eat cooked food safety, 636
Ready-to-eat foods
Campylobacter spp. in RTE foods and raw poultry in Northern Ireland, 1326
Multicenter study of 15 ready-to-eat food surveys, 146
Reduction of *L. monocytogenes* in sandwiches by gamma irradiation, 1740
Ready-to-eat meats
Competitive inhibition of *L. monocytogenes*, 316
Real-time PCR
Enumeration of *L. monocytogenes* in cabbage, 1329
Quantitative PCR for detecting O157 and non-O157 EHEC, 1371
Real-time PCR detection of bovine DNA, 1158
Recovery
Miniaturized MPN recovery of stressed *Listeria* cells, 1122
P. agglomerans spray drying, 185
Recovery of *L. monocytogenes*, 567
Red Delicious
Survival of *E. coli* O157:H7 in apples, 1075
Reduction
Effects of dishwashing liquid on pathogens, 61
Refrigerated storage
Yeasts associated with poultry, 993
Rehydration
P. agglomerans spray drying, 185
Residual nitrite

Nitrite and nitrosamine reduction by irradiation, 1493
Resistance
Heat resistance of juice spoilage microorganisms, 1271
Salmonella resistance to streptomycin, 563
Restaurant inspection
A risk-based restaurant inspection system in Los Angeles County, 367
Restaurants
Incidence of enterotoxigenic staphylococci and their toxins, 857
Resuscitation
Recovery of airborne microorganisms with TAL media, 1488
Retail
Occurrence of *Salmonella* Typhimurium *DT104* in ground beef, 403
Retail poultry
PFGE of Campylobacter from humans and retail poultry, 957
Retail survey
Recovery of L. monocytogenes, 567
Reverse transcription
Detection of HAV in produce and shellfish by PCR, 393
Ribotyping
Salmonella serotypes, 1005
Rice
Effect of nisin on *B. cereus*, 419
Influence of nisin on the thermal resistance of *B. cereus*, 415
Rinse
Recovery of *L. monocytogenes*, 567
Risk management
Food safety program for greenhouse vegetables, 918
Rotavirus
Rotavirus and new technologies, 1441
Routine microbial analysis
Spiral system for assessment of microbial flora in ewe's milk, 1281
R-phycoerythrin
R-phycoerythrin as a time-temperature integrator, 814
Ruditapes spp.
Clam species identification by PCR-RFLP, 692
Rumen fluid
R-plasmid transfer to *E. coli* O157, 1038

Saccharomyces cerevisiae
Heat resistance of juice spoilage microorganisms, 1271
L. plantarum and *S. cerevisiae* in orange juice, 1586
Safe handling
Safety of consumer handling of produce, 1287
Safety
Effect of Bac$^+$ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799
Salad dressing
E. coli O157:H7 in coleslaw, 845
Salmonella
Antibiotic resistance of *Salmonella*, 284
Antibiotic-resistant salmonellae in beef cattle, 1694
Antimicrobial-resistant *Salmonella*, 603
Attachment of bacteria to cantaloupe surfaces, 1093
Bacterial concentration with magnetized zirconium hydroxide, 1806
Bactericidal effectiveness of calcinated calcium on tomatoes, 1706
Characterization of Salmonella from dairy farms, 1100
Comparison between VIDAS and culture method for *Salmonella* recovery, 1656
D and *z* of *Salmonella* and *Listeria*, 53
Death of pathogens in garlic butter, 1976
Detection and elimination of *Salmonella* from alfalfa seed, 452
E. coli O157:H7 and *Salmonella* on mung bean seed, 848
Effect of shipping on *Salmonella* spp. and *E. coli* in feedyard cattle, 280
Inactivation of *Salmonella* in orange juice, 1081
In vitro competitive exclusion assay, 746
Microbial competitors on fresh vegetables, 1909
Microbial profile for air- and immersion-chilled broilers, 948
Microbiological beef carcass-sampling methods, 621
NASBA method to detect *S. enterica*, 1177
Pathogens in lairages, 931
PCR detection of *Salmonella* in poultry environment, 1227
Phosphate treatment of catfish, 1146
Prevalence of *Salmonella* and *Campylobacter* in beef cattle, 1687
Rapid detection of *Salmonella* in foods, 552
Salmonellae in abattoir environments, 1869
Salmonella in cattle and ground beef, 484
Salmonella in swine production ecosystems, 1861
Salmonella resistance to streptomycin, 563
Salmonella serotypes, 1005
Salmonella serotypes in chickens, 742
Salmonella spp. on chicken carcasses, 1475
Salmonella testing of raw meat and poultry products, 937
Surface pasteurization of chicken products, 1561
Survival of *Salmonella* on tomatoes, 274
Salmonellae
Control of microbiological contaminatin on hog carcasses, 1248
Salmonella enterica
Bactericidal activities of plant essential oils, 1545
Salmonella enterica serovar Dublin
Cheese artificially contaminated with low levels of pathogens, 508
Salmonella enterica serovar Enteritidis
Cheese artificially contaminated with low levels of pathogens, 508
Salmonella enterica serovar Typhimurium
Cheese artificially contaminated with low levels of pathogens, 508
Salmonella Enteritidis
Antimicrobial produce treatment with GRAS chemicals, 100
High-pressure inactivation of milk pathogens, 345
Inactivation of pathogens on lettuce, 1215
Salmonella serotypes
Salmonella serotypes in nonhuman sources, 1041
Salmonella spp.
Animal origin *Salmonella* spp. resistance in Spain, 768
Microbial evaluation of produce, 677
Salmonella Typhimurium
Growth of pathogens in DFD beef, 196
Occurrence of *Salmonella* Typhimurium DT104 in ground beef, 403
Reduction of foodborne pathogens in mung bean sprouts, 1088
Salt
Effect of NaCl on *Shigella*, 774
Heat pasteurization process for crab analogs, 130
Sampling
Incidence of *E. coli* O157:H7 in ground beef patties, 1363
Sampling methods
Microbiological beef carcass-sampling methods, 621
Sandwich(s)
Multicenter study of 15 ready-to-eat food surveys, 146
Reduction of *L. monocytogenes* in sandwiches by gamma irradiation, 1740
Sanitation
Efficacy of sanitation in a cider mill, 911
Sanitizer(s)
Determination of sanitizers, 1422
Effectiveness of selected chemical sanitizers, 1117
EO water for washing different surfaces, 1276
Inactivation of *L. monocytogenes* biofilms with sanitizers, 1717
Sardines
Sardines stored in water and ice, 1024
Sausage
Fate of *E. coli* O157:H7 in soudjouk, 1541
Nitrite and nitrosamine reduction by irradiation, 1493
Scanning electron microscopy
Adhesion of *E. coli* O157:H7 to water distribution pipes, 1970
School lunches
Economic impact of an *E. coli* outbreak in Japan, 66
Seafood
Cross-agglutination between *V. cholerae* O155 and O139 antisera, 670
Detection of *Listeria* in crawfish, 1735
Miniaturized MPN recovery of stressed Listeria cells, 1122
Seed coat integrity

Aflatoxin in soybean seeds, 1984
Sensitivity
PCR detection of *Salmonella* in poultry environment, 1227
Sensory
Household sanitizers' effectiveness against *E. coli* on lettuce, 1646
Sensory quality
Acceptance of sanitized lettuce, 1221
Quality and stability of PEF-processed orange juice, 1623
Superatmospheric oxygen packaging of fresh mixed salads, 1565
Serotypes
Salmonella serotypes, 1005
Salmonella serotypes in chickens, 742
Shelf life
Anchovy stored in water and ice, 353
Effect of Bac$^+$ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799
Hydrodynamic pressure and meat spoilage microorganisms, 571
Pota and octopus under controlled atmospheres, 140
Sardines stored in water and ice, 1024
Shelf stability
IM meat products using hurdle technology, 1628
Shellfish
Pressurization of enteric viruses, 1605
V. parahaemolyticus in shellfish, 1873
Shiga
E. coli O157 on cattle hides, 1172
Shiga toxin
Shiga toxin-producing *E. coli*, 1322
Shiga toxin–producing *Escherichia coli*
E. coli O157:H7 and *Salmonella* culture methods, 1527
Shigella flexneri
Effect of NaCl on *Shigella*, 774
Effect of organic acids on *Shigella*, 1417
Shrimp
Adhesion and colonization of *V. cholerae* O1 on crustacea, 492
Silage
Fate of *E. coli* O157:H7 during silage fermentation, 1854
16S rRNA
Clam species identification by PCR-RFLP, 692
Skin site influences
Skin site influences on TSP effect, 853
Slaughter
Antibiotic-resistant salmonellae in beef cattle, 1694
Prevalence of *Salmonella* and *Campylobacter* in beef cattle, 1687
Slaughterhouse
Arcobacter spp. in poultry processing, 1233
Smoked salmon extract
Growth of *C. divergens* in cold-smoked salmon, 333
Snails
Tetrodotoxin in gastropods implicated in illness, 1341
Sodium acetate
Antifungal activity of sodium acetate, 1188
Sodium benzoate
GRAS preservatives for *L. monocytogenes*, 794, 1411
Sodium chloride
Modeling *L. monocytogenes* growth in cured RTE meat products, 651
Specific solute effects in *S. aureus*, 1008
Sodium diacetate
Control of *Listeria* by diacetate and lactate, 116
GRAS preservatives for *L. monocytogenes*, 794, 1411
Sodium lactate
Control of *Listeria* by diacetate and lactate, 116
Sodium propionate
GRAS preservatives for *L. monocytogenes*, 794, 1411
Milk safety, 864
Soudjouk
Fate of *E. coli* O157:H7 in soudjouk, 1541
Species identification
Identification of cow's milk in "buffalo" cheese, 362
PCR-RFLPs of flatfish species, 1016
Species and toxin identification of fish fillet, 1670
Toxin and fish species in fish fillets, 389
Spice oil
Inhibition of fungal growth and mycotoxin production by spice oils, 683
Spiral plate
Dry sheet media comparison, 423
Spiral plating method
Spiral plating method for microbial counts in goat cheese, 339
Spiral plating system
Spiral system for assessment of microbial flora in ewe's milk, 1281
Spoilage
Bacteriophage control of pork spoilage, 861
Diacetyl, CO_2, and beef spoilage, 523
Nisin control of bacterial growth in pasteurized mashed potatoes, 1580
Yeasts associated with poultry, 993
Spore inactivation
Germination of heat-treated *B. cereus* spores, 1930
Sporulation
Plant extracts as inhibitors of *C. perfringens*, 1667
Sporulation of *C. perfringens*, 1457
Sporulation factor
Sporulation of *C. perfringens*, 1457
Spray washing
Process engineering variables, 222
Sprouts
Ecology of sprout-associated microbial communities, 1903
Stability
Quality and stability of PEF-processed orange juice, 1623
Staphylococcal enterotoxin A
SEA detection via SAG-stimulated CTL, 1183
Staphylococcus
Growth phase influences *S. aureus* disinfectant resistance, 124
Staphylococcus aureus
Effect of Bac$^+$ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799
Effects of gamma irradiation on *S. aureus* and product packaging, 1800
EO water for washing different surfaces, 1276
Prediction of *S. aureus* growth in cooked meat products, 659
S. aureus growth and enterotoxin A production, 199
SEA detection via SAG-stimulated CTL, 1183
Staphylococcus spp. Microbial evaluation of produce, 677
Starch-ampicillin agar
Refrigeration and alcohol effects on *A. hydrophila*, 560
STEC
Quantitative PCR for detecting O157 and non-O157 EHEC, 1371
Storage
Anchovy stored in water and ice, 353
Enhancement of biocontrol activity of postharvest diseases, 178
Inactivation of *E. coli* O157:H7 on beef jerky during drying and storage, 1394
Storage life
Sardines stored in water and ice, 1024
Storage temperature
Combined effect of mustard and acetic acid, 1632
Survival and growth of *E. coli* O157 in ground beef, 1106
Strains
E. coli growth in ground beef, 1535
Streptococcus salivarius subsp. *thermophilus*
Effect of Bac$^+$ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799
Streptomycin
Salmonella resistance to streptomycin, 563
Stress
Acid adaptation affects the characteristics of *E. coli* O157:H7, 260
Post stress resistance of *V. vulnificus*, 975
Stx genes
Shiga toxin-producing *E. coli*, 1322
Sucrose
Specific solute effects in *S. aureus*, 1008

Sulfamethazine
Screening of sulfamethazine with ELISA and ELIFA, 820
Sulfur compound
Inhibition of heterocyclic aromatic amine formation, 1766
Sulphate
Hydrogen sulphide production by wine yeasts, 1033
Superantigen bioassay
SEA detection via SAG-stimulated CTL, 1183
Surfaces
Adhesion of *A. butzleri* to water distribution pipes, 1240
Survival
Fate of *E. coli* O157:H7 during silage fermentation, 1854
L. monocytogenes on cantaloupe, 924
Removal of *E. coli* O157:H7 from beef carcasses, 26
Suspension test
Growth phase influences *S. aureus* disinfectant resistance, 124
Swine
Characterization of *Campylobacter* isolates from swine, 266
Salmonella in swine production ecosystems, 1861
Salmonella testing of raw meat and poultry products, 937
Toxicity of fumonisin and moniliformin to swine, 373

Taenia solium
Viability of *T. solium* metacestodes in Mexican food, 666
Tau-fluvalinate
Determination of acaricide residues in honey by HPLC, 161
TDH
Heat shock of *V. parahaemolyticus*, 499
tdh
V. parahaemolyticus in shellfish, 1873
Tecra Salmonella UNIQUE
Rapid detection of *Salmonella* in foods, 552
Tecra Salmonella VIA
Rapid detection of *Salmonella* in foods, 552
Telemes cheese
E. coli O157:H7 in Feta and Telemes cheeses, 609
Temperature
Effect of NaCl on *Shigella*, 774
Effect of organic acids on *Shigella*, 1417
Process engineering variables, 222
Tetrodotoxin
Species and toxin identification of fish fillet, 1670
Tetrodotoxin in gastropods implicated in illness, 1341
Toxin and fish species in fish fillets, 389
Texture
Influence of lettuce type on recoverability and sensitivity of *E. coli*, 1388
Influence of temperature on product quality and radiation sensitivity, 1406
Thermal inactivation
D and *z* of *Salmonella* and *Listeria*, 53
Thermal injury
Competitive inhibition of sublethally injured *L. monocytogenes*, 643
Thermal lethality
Surface pasteurization of chicken products, 1561
Thermotolerance
L. monocytogenes on frankfurters, 291
Thin agar layer
Recovery of airborne microorganisms with TAL media, 1488
Thin tube cultivation
A thin tube cultivation method for determining coliform counts, 88
Time-temperature integrator
R-phycoerythrin as a time-temperature integrator, 814
Tomatoes
Antimicrobial produce treatment with GRAS chemicals, 100
Bactericidal effectiveness of calcinated calcium on tomatoes, 1706
Survival of *Salmonella* on tomatoes, 274
Tonsil
Y. pseudotuberculosis in pig tonsils, 540
Total aerobic counts
Microbial phosphatase test, 50
Total coliforms
Detection of *E. coli* on beef and pork carcasses, 192
Total microbial load
Rapid microbial detection in raw milk, 1447
Toxicity
Tetrodotoxin in gastropods implicated in illness, 1341
Toxicity of fumonisin and moniliformin to swine, 373
Toxinogenesis
Growth of and toxinogenesis by neurotoxigenic *C. butyricum* type E, 1267
Toxins
Incidence of enterotoxigenic staphylococci and their toxins, 857
Transfer
L. monocytogenes on cantaloupe, 924
Transport
Antibiotic-resistant salmonellae in beef cattle, 1694
Prevalence of *Salmonella* and *Campylobacter* in beef cattle, 1687
Transportation
Effect of shipping on *Salmonella* spp. and *E. coli* in feedyard cattle, 280
Trichothecenes
PCR detection of mycotoxigenic *Fusarium* spp., 1955
Trinidad
Microbial water quality in urban Trinidad, 1297
Trisodium phosphate
Efficacy enhancement of TSP against biofilm bacteria, 627
Phosphate treatment of catfish, 1146
Skin site influences on TSP effect, 853
Trout
Control of microbial flora and *L. monocytogenes* in trout, 515
Truffles
Antioxidant acitivity of edible truffles and mushrooms, 1614
Tryptic fragments
Inhibition of platelet aggregation by κ-casein macropeptides, 1992
Turkey
E. coli O157:H7 in Turkish cattle, 1637
Turkey frankfurter
GRAS preservatives for *L. monocytogenes*, 1411
Tween 20
Removal of *E. coli* O157:H7 from beef carcasses, 26

United States
Vibrios in retail oysters, 79
Urine
Screening of sulfamethazine with ELISA and ELIFA, 820
UV irradiation
UV irradiation of selected pathogens, 1142

Vacuum-steam-vacuum
VSV and ionizing radiation to eliminate *L. innocua* from ham, 1981
Validation
PCR detection of *Salmonella* in poultry environment, 1227
Vector
Fate of *E. coli* O157:H7 during silage fermentation, 1854
Vegetable
Activity of *Paenibacillus* and *Bacillus*, 806
Hydrolyzed chitosan against spoilage yeasts, 828
Venerupis spp.
Clam species identification by PCR-RFLP, 692
Viability staining
Nonlytic inactivation mechanism of lysozyme, 1916
Vibrio cholerae O1
Adhesion and colonization of *V. cholerae* O1 on crustacea, 492
Vibrio cholerae O139
Cross-agglutination between *V. cholerae* O155 and O139 antisera, 670
Vibrio cholerae O155
Cross-agglutination between *V. cholerae* O155 and O139 antisera, 670
Vibrio parahaemolyticus
Detection of *V. parahaemolyticus* and *V. vulnificus* on HGMF, 1049
Growth of *V. parahaemolyticus* in American oysters, 970

Heat shock of *V. parahaemolyticus*, 499
V. parahaemolyticus in shellfish, 1873
Vibrios in retail oysters, 79
Vibrio vulnificus
Detection of *V. parahaemolyticus* and *V. vulnificus* on HGMF, 1049
Post stress resistance of *V. vulnificus*, 975
Vibrios in retail oysters, 79
VIDAS
Comparison between VIDAS and culture method for *Salmonella* recovery, 1656
Viral contamination
Method for detection of enteric viruses, 1962
virF gene
Y. pseudotuberculosis in pig tonsils, 540
Virulence
L. monocytogenes virulence and pathogenicity, 1811
Virulence plasmid
Virulence plasmid and *Y. enterocolitica* radiation resistance, 556
Viruses
Pressurization of enteric viruses, 1605

Warm water
Fate of *L. monocytogenes* and *E. coli* O157:H7 in lettuce, 459
Washing
Process engineering variables, 222
Washing treatment
L. monocytogenes on cantaloupe, 924
Water
E. coli field study, 471
Microbial water quality in urban Trinidad, 1297
Water activity
E. coli inactivation by combination of nisin, PEF, and NaCl, 1253
IM meat products using hurdle technology, 1628
Water distribution pipe materials
Adhesion of *E. coli* O157:H7 to water distribution pipes, 1970
Water distribution pipes
Adhesion of *A. butzleri* to water distribution pipes, 1240
Water system
Survival of *C. jejuni* in biofilms, 1110
Water wash
Control of microbiological contaminatin on hog carcasses, 1248
Wax anlaysis
Pesticide residue determination in bee products, 1502
Wild lactic acid bacteria
Characterization of dairy lactococci and enterococci, 1590
Wine
L. hilgardii and wine phenolic compounds, 211
Wine yeast
Hydrogen sulphide production by wine yeasts, 1033

Yeast(s)
Enhancement of biocontrol activity of postharvest diseases, 178
Heat resistance of juice spoilage microorganisms, 1271
Hydrolyzed chitosan against spoilage yeasts, 828
Microbial degradation of P-compounds in milk, 1179
Microbial evaluation of produce, 677
Yeasts associated with poultry, 993
Yersinia enterocolitica
Virulence plasmid and *Y. enterocolitica* rádiation resistance, 556
Yersinia pseudotuberculosis
Y. pseudotuberculosis in pig tonsils, 540
Yogurt
Effect of Bac$^+$ starter on *L. monocytogenes* and *S. aureus* in yogurt, 799

Zea mays
Genetic variation and aflatoxin resistance, 167
Growth and aflatoxin production, 1483
Zirconium hydroxide
Bacterial concentration with magnetized zirconium hydroxide, 1806
z-value
D and *z* of *Salmonella* and *Listeria*, 53